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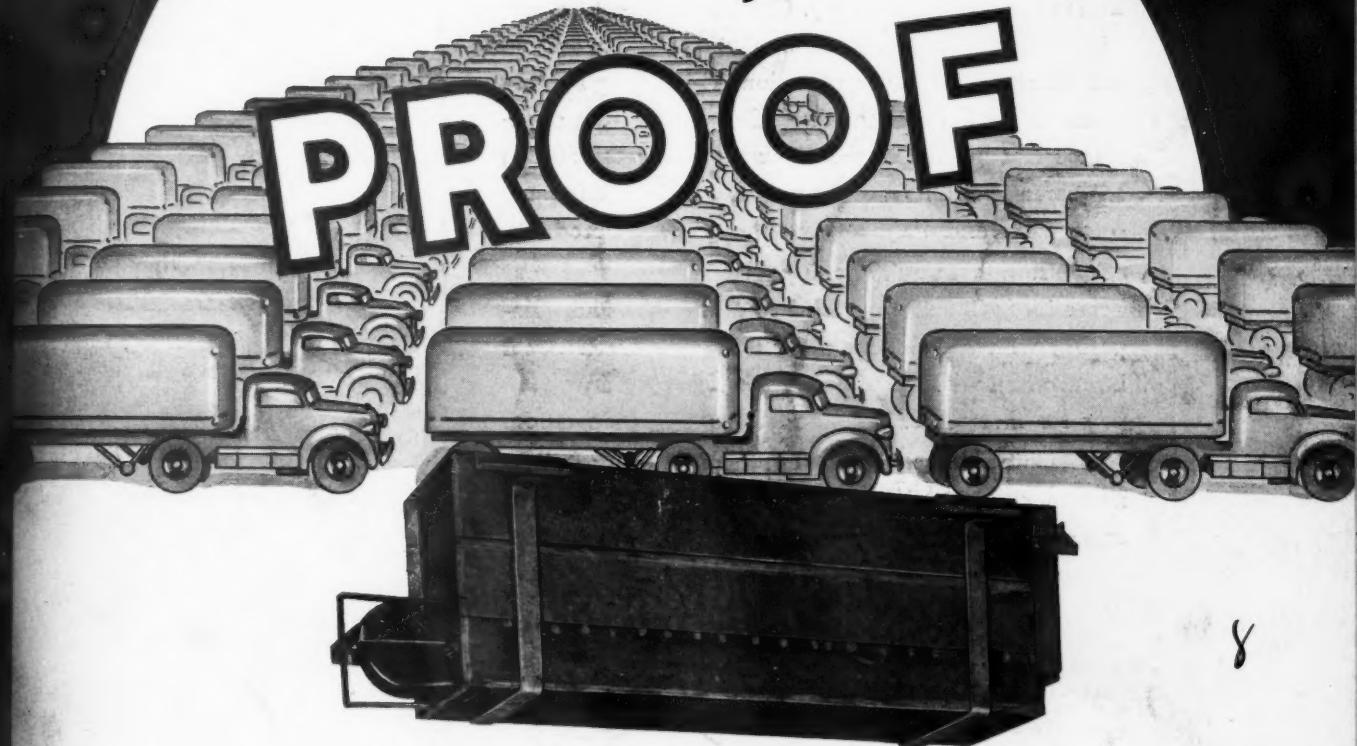
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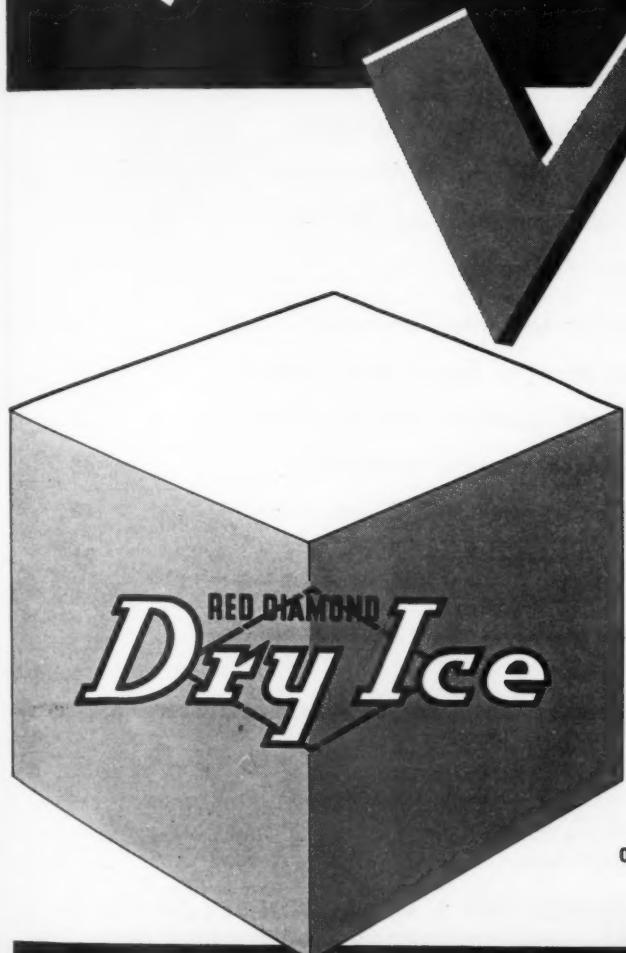
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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

AUGUST 9, 1941

Number 6

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Official Organ
American Meat Institute



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We take a Tip from the Circus

The Story of a Problem in Shipping Containers

YEARS AGO, the circus found out:

- how to stow elephants in box cars,
- how to fasten heavy animal cages to flat cars,
- how to pack 1000's of yards of canvas.

And all to the end that this property would arrive at the next town in undamaged condition.

Now, believe it or not, American Can Company has long had an equally complicated shipping problem.

Naturally, we don't ship elephants, tent canvas, or caged animals. But we *do* ship objects which are in themselves just as various in size and shape. Which are just as difficult to stow in freight cars. Which have just as diverse handling problems. *And which, indeed, are probably more easily damaged in transit than a circus's property.*

These objects are metal containers. Round ones. Flat ones. Square ones. Containers with spouts. Containers made of fiber. Containers in almost as many shapes and sizes as there are solids in a geometry text book.



So, taking a tip from the circus, we decided to find out the best way to stow and brace these products in freight cars. *And all to the end that containers would arrive at the customer's warehouse in undamaged condition.*

The problems we ran into were not easy ones to solve.

For, as you probably know, freight cars themselves differ in size. As you probably don't know, they vary in length



from 30 feet to 60 feet and in width from 8 feet 5 inches to 9 feet 2 inches. And we soon found out that stowing any one type of container in any one type of freight car was a problem in itself.

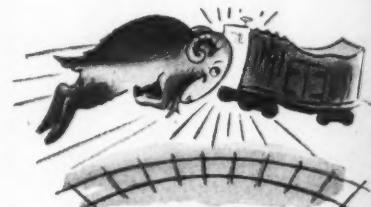
All right. But there are thousands of types of containers. And many types of freight cars. *That makes a whale of a lot of ways of stowing and bracing shipments.*

Then, there are what traffic people call "mixed shipments." Different types of containers in the same car. And this, too, we had to work out for all types of freight cars and all probable combinations of containers that would be loaded in them.

To keep ourselves from getting dizzy, we wrote down all the different methods

of stowing and bracing containers. When we got through, we had two, good-sized volumes . . . each about as heavy and as thick as a New York or Chicago telephone directory.

But all this was "theory" and, not content with it, we tested it out in sample freight cars with sample loadings at our switching yards.



There, day after day, the railroad butted these sample cars around. Gave them far more jouncing than they'd ever get in actual transit. And only when a car came through this practical "billy goat" test with flying colors, would we O.K. the stowing and bracing method as "sufficient."

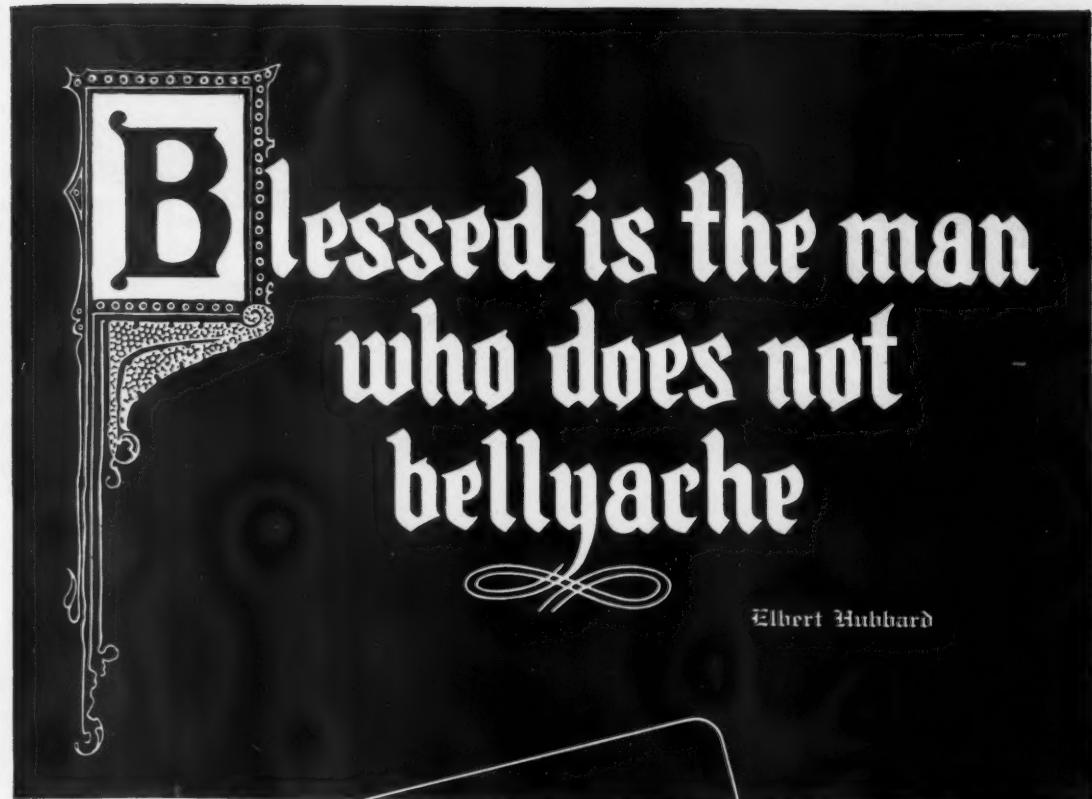
Today, American Can customers have a minimum of headaches from shipments arriving at their warehouses in less than perfect condition. *American Can Company, 230 Park Avenue, New York, N. Y.*

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- 13 points from which customers' machinery is serviced . . . 6 points at which customers' machinery is built.
- 67 plants located strategically in the U. S., Canada, and Hawaii.
- A factory-trained sales staff who are specialists in many different types of industry.
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Briefly, this means that an installation by Worthington-Carbondale can be engineered to your *last exacting requirement*—without bias, without compromise, and without extra cost.

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That's just ONE of Patapar's unusual features

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2. **FLAVOR**—The great smoke penetration Armour's Natural Casings permit, gives smoked sausage a richer flavor.
3. **PROFITS**—Because good looks make the first sale and good flavor brings repeat business. Those are the two essentials of better business—and profits.

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NATURAL
CASINGS**
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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 105

AUGUST 9, 1941

Number 6

Packer's Role in Defense

A NEW appreciation of the vital part being played by the meat packing industry in the national defense program may be gained from a straight-from-the-shoulder little folder issued on July 25 by T. Henry Foster, president of John Morrell & Co., and distributed to the company's stockholders.

"Defense for America," says Mr. Foster, "is not confined to the manufacture of implements of war. Though there be those companies holding contracts for building the more spectacular things—the flame-throwers, dive bombers, aircraft carriers and heavy artillery—others are building no less efficiently for the defense of the freedoms we enjoy.

"Your company is one of those, and its products are contributing to the defense of individuals here and in the democracies that fight so valiantly for freedom overseas. You will be proud to know that with the acceleration of the defense program your company was not found wanting. Increased activity is apparent in all our plants, and much activity is attributable to defense preparations.

"The growing man-power of the Army and Navy necessitates ever-increasing quantities of food, and our meat products have an important place on the menu of our soldiers and sailors. The Federal Surplus Commodities Corporation, which buys for shipment to Great Britain and the other democracies . . . is also a large purchaser of our products. . . .

"Food will win the war. Food from the United States—now the storehouse of the world—will fortify Great Britain and the other democracies. Better feeding will bolster the morale that has helped them in their gallant fight. . . .

"If America is strong, it, too, will be well defended. Our duty is plain. We must—we should—we shall—do everything in our power to produce the foodstuffs that will make America strong."

• • •

How About Coal Stocking?

WITH defense preparations making increasingly heavy demands upon the nations' transportation system, industrial as well as private users of coal are being urged to stock up as much as possible during the summer months in order to relieve shortages in transport facilities.

The movement is designed not only to protect the railway car supply, but will affect motive power, terminals, yards, waterways and trucks. To this end, chambers of commerce in many communities

have taken the lead in promoting coal stocking for the period between now and the usual peak demand in October and November.

Whether the meat packing industry, one of the principal users of coal, will be able to do much in the way of stocking this commodity for future use is questionable. Most packers do not have the facilities for building large coal stock piles. Nevertheless, it will pay the industry to consider the general transportation picture and protect itself as adequately as possible against coal shortages which might develop.

In figuring coal costs, the packer should remember that cost of coal *under the boiler* is the important thing—not its cost on his spur track or dumped outside the plant. Coal has no useful purpose to the packer until converted into heat units. Any program for building a coal stock pile should make due allowance for the fact that the packer must meet the cost of all coal handling up to the time it goes under the boiler.

• • •

Smaller Plants Save Too

THE NATIONAL PROVISIONER recently completed a study of costs in two smaller midwestern meat packing plants generating power as a by-product of the processing steam demand. In both cases a net return of better than 20 per cent is being made on investment in modern power producing equipment.

Many smaller packers believe that it is more economical and satisfactory for the smaller packinghouse to make steam for processing and buy power for equipment operation, although admitting that power generation is unquestionably profitable for larger plants.

The principle of by-product power can be applied satisfactorily in many smaller plants as well as most large ones. There are some small plants in which an investment in modern power generating equipment could not be justified, but no smaller packer should arbitrarily assume that power generation will not pay in his plant until this fact has been proved by a thorough survey made by a competent and unbiased consulting engineer.

Probably few of the smaller plants buying power could duplicate the high percentage returns being made in some of the larger packinghouses which generate power as a by-product of processing steam demand; but no smaller packer interested in a net return of 20 per cent or more, on a reasonable investment, should fail to survey the cost-cutting possibilities in power generation.

Dealers Told About Meat in U. S. Defense Program

FEATURE addresses by three men prominently affiliated with the livestock and meat industry—Wesley Hardenbergh, president of the American Meat Institute, R. C. Pollock, general manager, National Live Stock and Meat Board, and O. E. Jones, vice president of Swift & Company—were among the highlights of the fifty-sixth annual convention of the National Association of Retail Meat Dealers, staged this week at the Hotel Statler, Detroit.



W. HARDEN-BERGH

Speeches made by these men before the convention gave the assembled retailers a clearer picture of the nation's livestock and meat industry in its relation to the national defense program. They also emphasized that the meat industry is ready, come what may, to play its part in meeting America's nutritional needs during the uncertain days that lie ahead.

Mr. Hardenbergh's address consisted primarily of an explanation of the industry's nation-wide advertising and merchandising program, soon to enter its second year, and what it hopes to accomplish. Mr. Pollock stressed the importance of an adequate supply of meat in the diet in the present national health defense program.

Retailers are not merely selling steaks, chops, roasts and stews, Mr. Pollock declared, but "a food which, based on average servings, leads all others in furnishing the nutritive elements which build strong, healthy bodies for a stronger America." Surveys indicating that 45 million U. S. citizens are inadequately nourished constitute a challenge to retail dealers, livestock growers and feeders, marketing agencies and meat processors, he said.

Describing some of the facts about meat's nutritional properties which have been brought out by recent research, including the exploding of many fallacies regarding the use of meat in the diet, the speaker continued:

"You men, as retail meat dealers,

R. C. POLLOCK

"You men, as retail meat dealers,

have a great responsibility in bringing these and other facts to your customers. You can also stress the fact that no food offers so much variety and such a wide range of prices as meat. You should call attention to the fact that the less-demanded cuts are as high in food value as the so-called 'select' cuts."

Mr. Jones spoke out frankly of the hard realities facing retailers, meat packers, and industry in general.

"In Europe," he said, "the warring nations are pouring into war 50 per cent or more of their production. Here in America, we are spending a billion



O. E. JONES

dollars a month on national defense and aid to Britain. That amounts to about 15 per cent of our current national income. . . . But this unquestionably will not be enough. . . .

"Before we are through—and even if we're not drawn into the war—defense may cost us \$30 to \$40 billion a year. That isn't small change in anybody's cash register. When the defense program reaches its peak, therefore, we may be spending on it 40 per cent or more of our national income."

Mr. Jones drew a grim picture of the probable developments of the de-

fense program within "the next few years":

"First, the extension of priority restrictions to a point where many industries which are not making defense materials may have to cut down a great deal—or even stop. . . . In some lines there is a shortage of transportation facilities which may reduce the movement of non-defense goods. The railroads, so long burdened with idle capacity, may soon find themselves loaded with about all they can carry."

"The government is likely to turn more and more toward enlisting materials, equipment and labor for the production of defense goods. We may never have to go as far as Great Britain, with her downright conscription of labor and industry. Over there, John Bull just about runs the meat shops."

Effect on Meat Industry

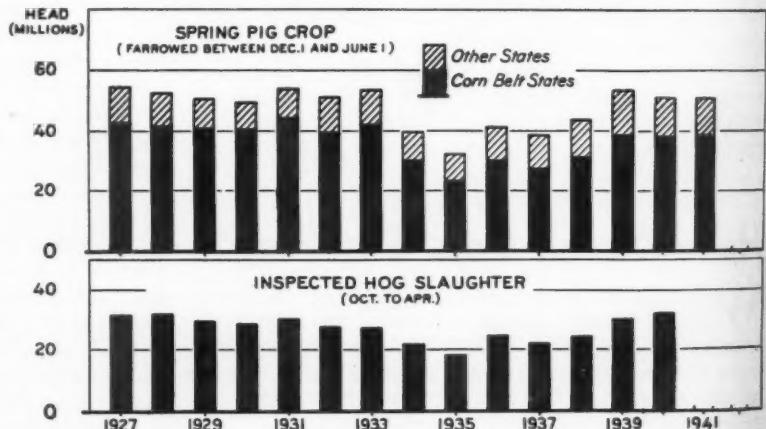
"These trends will affect everyone, whether he be farmer, industrial worker, manufacturer or retailer. Some of them may seem far away from meat merchandising. But we know that the meat industry, which is so important a part of our national life, must be affected by what happens in industry, agriculture and transportation, and by shifts in government policy."

War developments have altered the entire agricultural economy of the U. S., Mr. Jones declared. "Instead of begging for buyers, we find the whole world wanting our products. While the demands for meat and other foods grow in this country, with the acceleration of industry and defense, other countries are beginning to call upon us for food."

Increased exports of meat and other food products to Great Britain may demand "very important adjustments" in our meat packing industry, according to the Swift & Company executive. "If

(Continued on page 37.)

SPRING PIG CROP, AND INSPECTED HOG SLAUGHTER DURING FOLLOWING OCT.-APR., UNITED STATES, 1927-41



Preliminary estimate of the 1941 spring pig crop is little different from the revised estimate of last year's spring crop. However, hog slaughter in the first seven months of the 1941-42 marketing year (beginning October 1) may be a little smaller than in the corresponding months of 1940-41, when it was the largest for the period on record.

(Chart by U. S. Bureau of Agricultural Economics.)

LONG-COOKED MEATS FOUND TO BE MOST TENDER

BY C. ROBERT MOULTON
Consulting Editor, The National Provisioner

A NUMBER of factors may affect the tenderness of the meat on the plate of the ultimate consumer. Tenderness is, perhaps, the most important item considered by the consumer in passing upon the quality of the meat. Flavor is another important factor, but experience has shown that it is frequently a secondary consideration. The proportion of fat may also play a part in forming the consumer's final judgment, although it may be more important as a means of judging the relative economy of the meat purchased. The connoisseur will give fatness a place of considerable importance, but the average consumer is likely to feel that a small amount of fat is all right, but that more is undesirable.

If this is a correct diagnosis, it follows that the meat packer should do everything he can to improve or standardize the tenderness of his chief product. Many factors affecting the consumer reaction to a piece of meat are not within the control of the packer—at least not directly. Lack of tenderness may be inherent in the kind of meat animal offered for sale by the producer. The packer may refuse to buy animals which he believes will yield unsatisfactory meat, but he is more likely to buy at a lower price and thus show his relative disapproval of the grower's offering.

Packer Can Do Little

Once the meat animal has been purchased there is little that the packer can do about the quality of the fresh meat. He can see that it is properly prepared and handled, and he may select some of the better grades for aging—a process largely limited to the top grades of beef intended for use by a small clientele. Canned meat is cooked in a manner which improves its tenderness, and the chopping and cooking which sausage meat undergoes increases its tenderness. The modern hot-smoked hams are cured and smoked by processes which result in greater tenderness.

Beef of medium grade is now being aged in temperatures which are sometimes considerably above the usual 38 degs. F., ultra-violet radiation being used to control the growth of mold and other surface microorganisms. On the whole, however, the packer has to take tenderness as it comes; like gold, tenderness is where you find it.

However, the factor of tenderness (and its relation to shrink, cooking time and temperature, etc.) must be considered in the production of such specialties as boiled and baked ham and delicatessen cooked meats, as well

as in turning out tendered hams and picnics.

Since most fresh meat is sold without special treatment, the packer may well feel that the problem of producing uniformly tender meat is largely out of his field. Certainly much more must be known before any really practical approach can be devised to a partial solution of this problem.

Research on Tenderness

During recent years a number of institutions and agencies have been investigating methods of measuring the tenderness of meat and ways of cooking in relation to its eating qualities. Home economics workers have demonstrated that the use of lower temperatures in meat roasting not only reduces the cooking losses, but also yields meat more uniform in quality and "doneness." It may still be desirable to sear a roast for outside appearance, and for the flavor of outside pieces and gravy, but it is certainly most uneconomical to roast at an oven temperature of 437 degs. F. More moderate temperatures of 300 to 350 degs. F. are better, and some home economists even use 257 degs. F. The degree of doneness (well done, medium, or rare) is controlled by ending the cooking when the desired temperature is reached at the center of the meat. Such control requires a meat thermometer.

In the method of cooking just described, the yield of the cooked meat (weight) increases as lower oven temperatures are used, and the total time required for cooking increases as the oven temperature is lowered; the degree of doneness is kept constant. The increase in time has seemed undesirable to some workers in the field and a few have tried to speed up cooking by insertion of metal skewers (nickel-plated copper) into the meat. The early work in this field was done by Agnes Fay Morgan of the University of California and Alice Child of the University of Minnesota.

Why Skewers Help

Metal is a much better conductor of heat than is meat. Consequently, the skewers conduct heat into the roast rather rapidly and the cooking time is shortened compared with that required for roasts cooked at the same temperatures without skewers. This general principle has been applied to the chilling of meat after dressing and it has been found that thick pieces, such as beef rounds, will chill out more quickly when pierced with skewers filled with a circulating brine.

Experiments on high and low oven

A Problem For Long-Range Industry Endeavor

MEAT packers have never given the subject of meat tenderness the attention it deserves. Although realizing that consumers accord this characteristic considerable weight in judging the quality of "meat on the table," packers have generally held that tenderness just "is or isn't."

Livestock producers selling animals which have qualities indicating that their meat is likely to be tender are rewarded with higher prices; in the case of processed meats the packer has made fine progress toward uniform tenderness. In general, however, the problem of meat tenderness, which is essentially a problem of consumer satisfaction, is still unsolved.

While improvement of meat tenderness is a long-range undertaking, the meat packer cannot afford to neglect it, or to shift the major responsibility to producers or other agencies. He must remember that other food industries are constantly striving to improve their products, no matter how much emphasis they may place on current merchandising.

In a series of articles to be published in *THE NATIONAL PROVISIONER*, Consulting Editor C. Robert Moulton will discuss many of the factors which have a bearing on meat tenderness. These include such packer operations or processes as the method of stunning and bleeding, added digestive enzymes, micro-organisms, curing, pumping procedure, smoking, cooking conditions and use of acid, vinegar or other special ingredients with the meat.

The article on this page tells the results of some recent research on the relationship of cooking to meat tenderness. Articles which follow will be suggestive as well as factual and may well indicate profitable fields for future research on tenderness.

temperatures revealed that the tenderness of the cooked meat varied more or less as the oven temperature varied. Miss Sylvia Cover, Texas Agricultural Experiment Station, reported such an effect in 1937 (Texas Agricultural Experiment Station, Bulletin 542). She found that the difference in cooking time required by different cuts of meat seemed to have more influence on tenderness than did oven temperature. If the difference in time was less than two hours, there was no difference in tenderness, but when the difference was

(Continued on page 27.)

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Training Foremen to Fill Key Posts in Employer and Employe Relations

DOES the attitude which a man has toward his work make any particular difference in a meat packing plant?

"Not much difference," answers an old-time superintendent. "There's a certain job to be done each day. Either there's a conveyor line pushing a man, or some foreman is standing by, ready to spot any slackening up. So what difference does it make how a man feels about his job?"

Many meat plant executives believe that it makes a tremendous difference. They see the tendency throughout industry for workers to resist anything which they feel is an unfair combination of circumstances for them. The progressive packer or sausage manufacturer realizes that a growing sense of class-consciousness among his workers will eventually lead to reduced efficiency, if not to something more serious.

What the Worker Wants

It is now generally recognized that wages alone are not the answer to employe cooperation. Speaking last fall before the Boston Conference on Distribution, Harold H. Swift, director of industrial relations of Swift & Company, pointed out that the worker wishes to be considered as an individual, to feel that he has "a dignified and secure part in a worthwhile enterprise," and that, in addition to receiving a fair pay check, he wants to feel free to express himself and to live his own life.

One of the chief concerns of modern industrial relations management is how the company may best work with the employe in developing a constructive attitude that will work for the material benefit of the company as well as that of the employe. Many companies are turning to a new cooperative approach developed in consultation with a committee of the National Association of Manufacturers. This program utilizes talking films.

Foremen Get the Point

This new program works through the foreman. It is now clear that the foreman has become the key man in sound industrial relations. This is no reflection on top management, but merely a logical result of the fact that employe attitudes are formed through daily contacts with the job and with fellow workers. What the foreman says and does, and his own attitude in controlling the worker's daily routine, make or break company policy. Many good company policies have failed to stand the test in recent years because the foreman's interpretation of them to specific employe problems lacked active enthusiasm.

In its efforts to find an effective new

By MERRITT LUM
Vocafilm Corporation

method of arousing foreman interest, the N. A. M. committee discovered a number of valuable facts. It found, for example, that when results in human relations were clearly traced from causes, and the sequence made clear, foremen saw things in a new light. It also learned that even the seasoned veteran foreman, often indifferent to

Another company reports an interesting experience in relation to its job evaluation program. The firm was experiencing difficulty in reconciling employes to a new gradation in wage scales. Clearly, the foremen were lukewarm about the change; this reacted unfavorably upon the employes. When the film on periodic contact was shown, their interest immediately arose. "This makes sense," they agreed, and entered into a discussion of how, when and where the contact could be formed.

FRIENDLY TALK GETS RESULTS

Scene from foremen's training film illustrates how the foreman can discuss problems with his men without arousing antagonism, if the conversation is held in a separate office where the worker can give his undivided attention. This method of handling problems which arise on the job spares the employe humiliation and encourages him to talk more freely. A good foreman, tackling a problem in this way, can get results.

any suggestion that he make renewed efforts to bolster employe efficiency, responded to presentation of the problems in film form.

Problems of human relationships have been taken up one by one in the development of this new film program. Case experiences have been gathered to illustrate wrong and right ways of dealing with each situation. These situations have been enacted before the camera and actual conversations reproduced, until definite reality can be brought to a discussion group of foremen.

Last fall, dramatization was completed on six basic phases of human relations, and a second series is now in preparation. The first series covers the foreman as manager, teacher and leader, letting men know where they stand, the reprimand for work improperly done, and how to handle grievances.

Valuable to Foremen

"This series," reports J. M. Foster, vice president of John Morrell & Co., "has been quite valuable to our foremen. It has crystallized the particular problem involved and has made the foremen realize, more than ever, the value and importance of the right way in dealing with their employes."



It was not until the discussion was completed that the management realized both the job evaluation program and the rating plan had benefited materially from the showing of the film. Once the foremen were convinced of the need for systems of evaluation, it was an easy matter to gain their cooperation on any program involving employe relationships.

Decrease in Grievances

It's a wise management that is willing to invest time in developing its front-line officers. Six months ago, a Pennsylvania concern began intensive work with its foremen. Shortly thereafter, the management observed a decrease in employe grievances through the formal channels of shop stewards and grievance committees. "We explain the change," reported the personnel manager, "by the fact that our foremen have been given a new sense of responsibility and confidence, and have pitched in and handled employe problems before they became troublesome issues."

Good industrial relations demands that there be an unobstructed channel from management clear through to the worker, by which policy flows without distortion or misinterpretation down to

the last man. In this flow, the foreman plays a vital part, for he can interpret company policy in terms which the workers understand and appreciate. The foreman can sell company policy as fair, pointing out the progress that has been made and calling for patience and forbearance in the employee's approach to company problems.

The foreman has an equally important role in the upward channel. He can either block or facilitate upward flow from worker to top management, according to his own interpretation of worker reaction. He is management's safeguard against serious difficulty if his ears are attuned to the sounds of coming disaffection and his eyes can spot trouble while it is still a long way off.

Here is a series of questions put to



foremen by an eastern plant. With regard to each basic company policy, they are asked:

- 1.—Do you understand this policy?
- 2.—If not, what is not clear to you?
- 3.—Do you agree with the policy?
- 4.—If not, what do you believe is wrong?
- 5.—Do your men understand it?
- 6.—If not, what do we need to do to bring about a real understanding?
- 7.—Do your men agree with this policy?
- 8.—If they do not agree, on what points do they complain?

Herein lies the essence of sound industrial relations. It does not consist of fancy, expensive plans, club houses, insurance arrangements or vacations with pay, although all these are important.

Rather, sound industrial relations—as some 300 plants now see it as co-operating subscribers to the new program—Involves taking the foreman into full confidence on everyday policies, correcting the policies where the foreman can demonstrate the need, and then relying on his ability to win and retain the confidence and will-to-work of his fellow employees.

Man Failure is Responsible for Many Industrial Truck Accidents

INDUSTRIAL trucks and tractors are being used more and more in the meat packing industry for intraplant transportation of materials; they are the cause of more accidents than may be generally supposed. A study of such accidents, the National Safety Council says, indicates that in many instances management has failed to appreciate that selection and training of industrial tractor operators is as important as selecting the proper type of equipment.

Man failure is indicated as the agency causing accidents more often than unsafe equipment, poor plant maintenance

safe for two tractors to pass, signs or floor marks should indicate the hazard.

Blind corners should be eliminated; however, if this is impractical, traffic should be controlled by signaling devices such as bells, flashers, mirrors, etc. Well placed mirrors have been found effective. Good lighting should be provided in all aisles and passageways and traffic rules should be established, particularly when there is much yard operation. Paint aisles, cross walks, etc.

Even though safe equipment is provided and the other maintenance, arrangement and operating suggestions outlined here are followed, accident frequency will not be reduced materially unless the operators are carefully selected and trained.

While operation of this kind of equipment requires no special skill, good physical condition, alertness and appreciation of the job's inherent hazards should be considered as important qualifications. Operators should be required to follow a prescribed procedure. The following is suggested:

- 1.—Check condition of equipment daily before starting work and do not operate truck if it needs repairs; report condition to supervisor.
- 2.—Observe plant traffic rules.
- 3.—Operate equipment only for the purpose for which it is intended.
- 4.—Pile loads securely. Do not start with a jerk as load may spill. Do not pile load so that vision is obscured.
- 5.—Sound signal device, reduce speed and proceed with caution when passing doorways, passageways, exits, entrances, approaching corners and when entering or leaving buildings.
- 6.—Remove control equipment, including handles, cut-out plugs, keys, etc., when leaving truck.
- 7.—Make sure the way is clear before backing.
- 8.—Always be alert, keep equipment under control and be prepared to stop at any time.

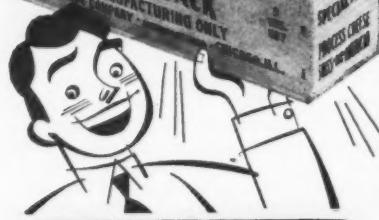
After operator is trained the supervisor should carry on the safety work by checking, observing and correcting unsafe practices.

ARMY BONELESS BEEF AWARDS

The Chicago Quartermaster Depot announced on August 8 awards for 2,813,250 lbs. of frozen boneless beef, the first purchased under its new buying program on this commodity. Awards were for delivery during the first week in September. Companies receiving awards were: Swift & Company, 2,648,250 lbs.; Cudahy Bros. Co., 66,000 lbs.; Cudahy Packing Co., 44,000 lbs.; East Tennessee Packing Co., 33,000 lbs., and Tovrea Packing Co., 22,000 lbs.

**IT'S NEW!
IT'S NEWS!**

... this special
process cheese
for meat loaves!



Feature long-profit specialties
for extra sales

For meat loaf that's different...something special...one you can ask extra pennies-per-pound for, the Cheese-Meat-Loaf is a winner.

Growing in popularity everywhere, the Cheese-Meat-Loaf is a natural sales and profit maker. And when it's made with this Special Swiss Blended with American, it's extra good.

Special Swiss Blended with American is specifically made for meat loaf manufacture. It won't smear or run during baking! It makes meat loaves temptingly delicious.

Cash in now on this new treat! Specialize on Cheese-Meat-Loaves that look grand and taste better! But be sure they're made with this fine Special Swiss Blended with American.

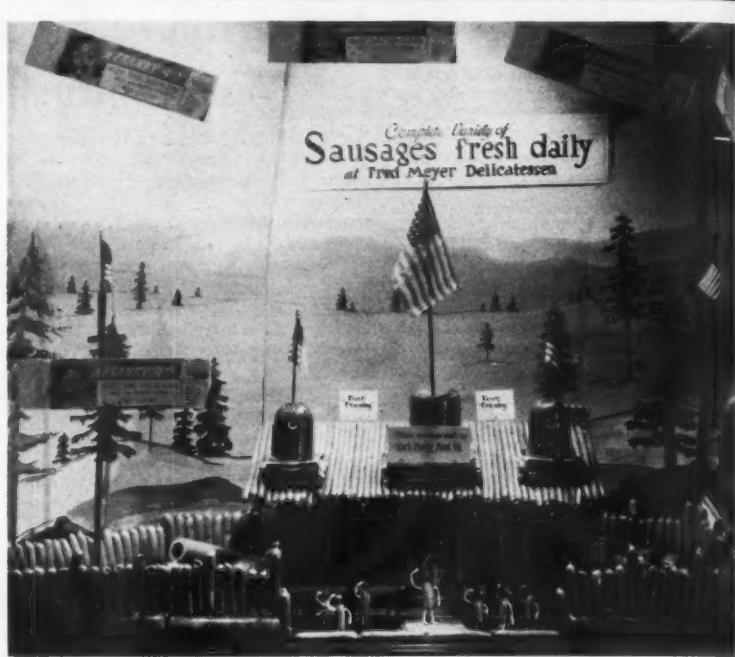
Remember, too, the warm weather is the time to profit most on this popular meat loaf special...so don't delay. Order a supply of Special Swiss Blended with American right away.

**WARD MILK
PRODUCTS DIVISION**

KRAFT CHEESE COMPANY
500 Peshtigo Court, Chicago, Illinois

makers of Meloward, the widely used dried
skim milk for sausage manufacture

Complete variety of
Sausages fresh daily
at Fred Meyer Delicatessen



Dealers, Packer Salesmen Win Display Prizes

MARKET PROPRIETORS in Fresno, Calif., Fort Wayne, Ind., and Davenport, Ia., and the packer salesmen calling on them, were winners of the three major cash awards in the "Franky Fourth" display contest sponsored by the Visking Corp. The event was held in connection with the promotion of Skinless frankfurts and Visking-encased sausage and cold cuts, a nationwide selling program built around Independence Day meat requirements. One hundred and fifty-four prizes were awarded to dealers, and duplicate prizes were won by packer salesmen servicing the winning markets.

First prize of \$200 went to Joe Fabbri, Fabbri's Market, 920 Olive st., Fresno, Calif., and the same amount to Ed Shoemake, Pureta Sausage Co., Sacramento. Second prize of \$50 was awarded to Al Cress, Cress Market, Broadway and Jefferson, Ft. Wayne, Ind., and to John Norton, Peter Eckrich & Sons. Third prize of \$25 was won by John A. Feeney, Feeney's Brady st. Market, Davenport, Ia., and by Walter Tranez, John Morrell & Co.

The judges recommended a special prize for C. L. Dellinger, Fred Meyer, Inc., 633 S. W. 4th ave., Portland, Ore., and Eugene C. Malo, Del Monte Meat Co. While the Dellinger entry, the window display shown here, did not conform to the contest rules calling for a case display, it was considered of such merit that it was given special recognition.

One hundred and fifty prizes of \$5 each were also awarded to dealers and duplicate prizes to salesmen.

Army Buys 9,000,000 Cans Type "C" Ration

Purchase of 9,000,000 cans of Type "C" field ration for use by the United States Army was announced on August 4 by officials of the Chicago Quartermaster Depot. Contracts for supplying the various components of the ration were awarded to eleven different firms.

The Type "C" ration, which is for emergency use in the field when soldiers are separated from their field kitchen or mess hall, is being used extensively this summer in the field maneuvers. By simulation of actual battle conditions, the troops will go on this ration one day at a time in place of their regular mess. This modern version of the "hard tack" and "corn willie" of 1918 has been enthusiastically received by the men en-

gaged in the summer field exercises.

One day's ration for one soldier consists of six cans, three of the meat component and three of the biscuit component. There are three different varieties of the meat component—meat and beans, meat and vegetable hash, and meat and vegetable stew. This provides a different main course for each of the three meals during the day. The biscuit component is the same for all three meals. In each of the biscuit cans are the following items: five biscuits, three lumps of sugar, one can of soluble coffee, and one bar of confection for dessert.

Awards for the 4,500,000 cans containing meat were as follows:

Meat and Beans.—Stokely Bros., Indianapolis, Ind., 1,000,000 cans; Hunter Packing Co., East St. Louis, Ill., 300,-

000 cans; Kingan & Co., Indianapolis, Ind., 104,000 cans, and Castleberry Foods, Inc., Augusta, Ga., 96,000 cans.

Meat and Vegetable Stew.—Gebhardt Chili Powder Co., San Antonio, Texas, 1,000,000 cans; College Inn Food Products, Chicago, Ill., 400,000 cans, and Ellis Canning Co., Denver, Colo., 100,000 cans.

Meat and Vegetable Hash.—Thrift Packing Co., Dallas, Tex., 1,000,000 cans, and Ellis Canning Co., Denver, Colo., 500,000 cans.

Army Buys Canned Bacon and "Defense" Cure Pork

Food purchases for the Army, totaling 27,237,944 lbs., and including 2,869,355 lbs. of ham and bacon, were announced this week by the Chicago Quartermaster Depot.

This food will be consumed by Army units from coast to coast as well as in United States possessions. The meat purchases, with the companies and amounts, are as follows:

CANNED D.S. BACON.—Swift & Company, 391,160 lbs.; John Morrell & Co., 350,000 lbs.; Illinois Meat Co., 224,976 lbs.; Cudahy Packing Co., 200,000 lbs. and Armour and Company, 80,976 lbs. (in 12-lb. rectangular cans.)

SMOKED DEFENSE HAM.—Armour and Co., 210,000 lbs.; Wilson & Co., 210,000 lbs.; John Morrell & Co., 120,000 lbs.; Cudahy Packing Co., 90,000 lbs.; A. Fink and Sons Co., 82,243 lbs.; American Packing & Prov. Co., 60,000 lbs.; Geo. A. Hormel & Co., 60,000 lbs.; Cudahy Brothers Co., 30,000 lbs.; Dold Packing Corp., 30,000 lbs., and Houston Packing Co., 30,000 lbs.

SMOKED DEFENSE BACON.—Armour and Company, 280,000 lbs.; Swift & Company, 180,000 lbs.; Illinois Meat Co., 100,000 lbs.; Cudahy Brothers Co., 90,000 lbs.; Hygrade Food Products Corp., 30,000 lbs., and Kingan & Co., Inc., 20,000 lbs.

Awards were made late this week by the Chicago Quartermaster Depot under the new program of purchasing approximately 2,000,000 lbs. of frozen boneless beef weekly for the U. S. Army. The Chicago Depot has been charged with procurement of this type of beef for all the nation's larger army posts.

In accordance with the new program, further bids for approximately the same quantity of the beef were invited on August 4. Proposals are to be issued Monday of each week, with bids opened 11 days later on the following Thursday. Awards will be made not later than Friday following the Thursday opening of bids.

The new buying program for frozen boneless beef is flexible in nature, army procurement officials explained this week, and the amounts of beef purchased under it from week to week may vary in accordance with requirements and volume available. Buying is

No-strip,
PLEASE!



Based on any standard of comparison, a competent judge of "Natural" Casing quality will always order *No-strip*. Whether judging in terms of better raw materials, quality, and uniformity... or savings in cost and handling... *No-strip* will prove superior and more economical in every way. Since you pay no more for *No-strip*, why not send us your trial order now for a case, and judge for yourself.

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SHEEP
CASINGS
MONGOLIA
IMPORTING CO.

IMPORTED SAUSAGE CASINGS

274 WATER STREET, NEW YORK CITY

expected to average 2,000,000 lbs. or more weekly.

Chicago Quartermaster Depot on July 30 invited bids on 360,000 lbs. of dry salt cured bacon in rectangular, gold-lacquered cans, 12 lbs. net, to be packed in solid fiber or wooden containers with both ends bound with metal strapping or heavy wire, to be delivered to Fort Mason, Cal., October 21 to 25.

On August 4, bids were invited by the Chicago Quartermaster Depot on 180,000 lbs. of smoked army "defense" bacon, Type I, in accordance with specifications dated June 12, 1941, and 110,000 lbs. of Type I (regular) or Type II (skinned) smoked ham, in accordance with specifications dated July 16, 1941. These items are for delivery by September 20 at Jersey City.

URGES CANNED MEAT USE

How canned meat products may be used "to make every summer meal a picnic" is the theme of a full color page advertisement being run in the August 16 issue of *The Saturday Evening Post* by Continental Can Co. In humorous vein, the ad features the economy and convenience of purchasing prepared meat and meat products in cans and urges the housewife to spend less time, energy and money in the preparation of meals. Twenty-four typical canned meat products are listed, and menu suggestions give the ad further value.

Meat Packing Employment Shares in General Gains

Employment in the meat packing industry during June shared in the general gains made by all industry, being almost 3 per cent above May, 1941, and 11 per cent over June, 1941. U. S. Department of Labor statistics indicate that packer payrolls showed even greater percentage increases due to upward revision of the industry wage level.

Total civil non-agricultural employment showed a substantial rise in June, reaching a new all-time peak of 38,790,000, according to the Department of Labor. This total represents an increase of 484,000 workers over May and a gain of 3,365,000 workers since June, 1940. June employment was more than 1,900,000 above June, 1929.

Employment and weekly pay rolls in manufacturing industries again advanced contraseasonally in June to the highest levels on record. The gains were 2.2 per cent or 220,000 wage earners in employment and 5.6 per cent or \$15,100,000 in weekly pay rolls. These increases raised the employment index for all manufacturing industries combined to 127.6 (1923-25=100) and the pay-roll index to 152.0. The usual seasonal changes from May to June are decreases of 0.7 per cent in employment and 0.8 per cent in pay rolls for all manufacturing industries operating in the United States.

Schedule of Institute Regional Meetings

EASTERN

August 11, Cincinnati, 6 p. m., Netherland Plaza hotel.
August 13, Louisville, 6 p. m. Kentucky hotel.
August 15, Indianapolis, 6 p. m., Hotel Lincoln.

PACIFIC

August 11, Boise, 7 p. m., Boise hotel
August 13, Salt Lake City, 6 p. m., Hotel Utah.

MIDWEST

August 12, Milwaukee, 6 p. m., Hotel Schroeder.
August 14, Minneapolis, 6 p. m., Covered Wagon.
August 18, Denver, 6 p. m., Cosmopolitan hotel.
August 20, Omaha, 6 p. m., Paxton hotel.
August 22, Des Moines, 6 p. m., Fort Des Moines hotel.

HAMBURGER IS RENAMED "DEFENSE STEAK"

It may look and taste just the same as before, but from now on, for the duration, the correct name for hamburger is "defense steak."

Rechristening of one of the nation's most popular meat dishes in the interest of national defense was carried out this week by the National Association of Retail Meat Dealers, assembled at Detroit for the fifty-sixth annual convention of the organization. Proposed by John Kotal, secretary, the new term was launched by H. F. Koerble, president.

"This is the organization which renamed hamburger steak 'Liberty steak' in the last world struggle," commented a Detroit newspaper. "And from now on, until the last panzer division runs out of gas and the last blitz collapses, the succulent hamburger is going to be known as defense steak, they say."

FINANCIAL NOTES

Formal public offering was made this week of 1,500,000 shares of Libby, McNeill & Libby capital stock by an underwriting group headed by Glore, Forgan Co., Chicago, at \$5.62 $\frac{1}{2}$ for each \$7 par value share. The entire amount was over-subscribed within one day and the national subscription books closed. More than 90 securities dealers throughout the nation were associated in distribution of the stock, which represents the balance of the holdings of Swift & Company following purchase and public distribution of 1,518,639 shares of Libby stock by Glore, Forgan & Co. and associates six months ago.

Beech-Nut Packing Co. reports net income of \$1,561,490 for the six months ended June 30. This is equivalent to \$3.57 a common share after federal income and excess profit taxes. Comparable income for the first half of 1940 was \$1,461,018, equal to \$3.34 a share.

A quarterly dividend of 50c has been declared on the stock of Compania Swift Internacional, payable September 1 to all shareholders of record on August 15.



You'll be surprised and pleased after
you have talked with our sales rep-
resentative, how many really new
items we have developed to help you
produce more uniform products.

Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

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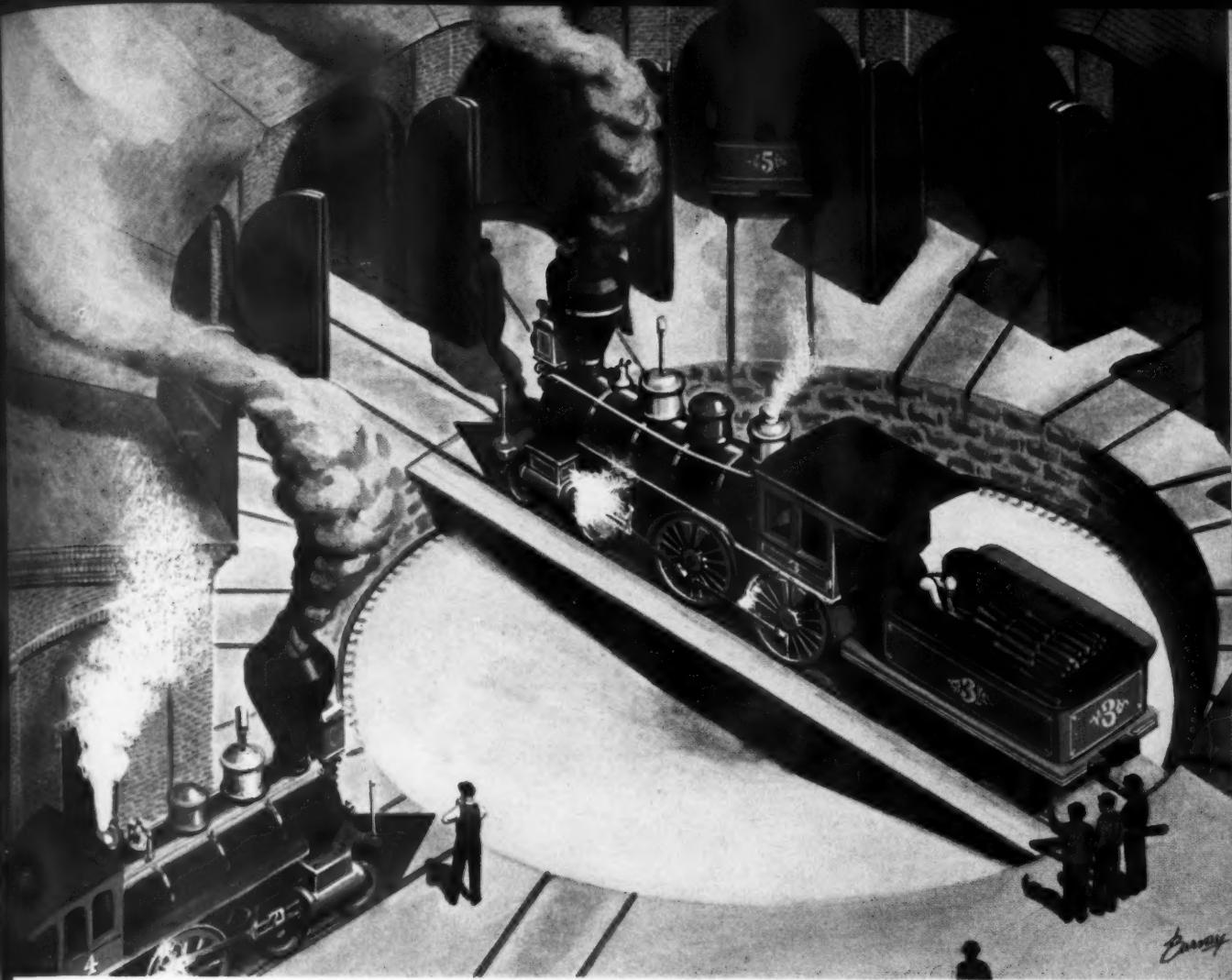
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The package with the one-track mind

ONCE upon a time a railroad owner had a packaging problem. He owned a lot of locomotives. Bright red, handsome things they were in those days, trimmed all over with shiny brass.

Naturally, he didn't like leaving these fancy "Iron Horses" just standing around in the open all the time. He wanted them protected, under cover, when they weren't chugging about on business.

So he had a roundhouse invented. It had plenty of space for his engines.

And many tracks. But one track in this new "package" was more important than all the others. That was the track in the middle. It had a turntable that always put the locomotives on the right track, whether they were coming in or going out.

When it comes to helping manufacturers get on the right track to good packaging, Continental's experts have a one-track mind. Their sole aim is to provide our customers with the best possible container for the lowest possible cost.

In developing the right package for any product, they consider style, size, and shape. They study color and typography. They make sure the container is convenient for consumers, economical to produce, easy to fill, pack, ship, sell, and use.

Continental has been helping businessmen to solve packaging problems for the last 36 years. Our long experience, our well equipped laboratories, and our trained personnel are always at your service.

Can we help you solve *your* problems?

CONTINENTAL CAN COMPANY

New York Chicago San Francisco Montreal Toronto Havana





Two views of U. S. Heavy Duty Bacon Slicer at work for the H. C. Bohack Co., Brooklyn, N. Y.



• Twenty seconds from slab to package—is it any wonder that this unit is the talk of the entire industry? U. S. Heavy Duty Bacon Slicers are earning increased profits for wide-awake packers from coast to coast.

He'll Tell You
that the



BACON SLICING & PACKAGING SYSTEM

- ★ Saves Time
- ★ Produces Packaged Bacon with Real Eye and Taste Appeal
- ★ Increases Profits

Let us show you how a U. S. can cut costs and save you money on your Sliced Bacon and Dried Beef.

U. S. SLICING MACHINE CO.
WORLD'S BEST SLICERS SINCE 1898
LA PORTE, IND.

Up and down the MEAT TRAIL

"Rath Week" at Waterloo Will Celebrate Packing Company's Fiftieth Anniversary

RATH PACKING CO., Waterloo, Ia., will celebrate its fiftieth anniversary in the meat packing industry on August 12 to 15, with a four-day program including several nationally known speakers, a good-neighbor "south of the Mexican border" exhibition and numerous other attractions. The event was announced on July 30 by John W. Rath, company president, and Mayor Ralph B. Slippy of the city of Waterloo.



JOHN W. RATH

Gen. Hugh S. Johnson, a famous newspaper columnist and former NRA administrator, Irvin S. Cobb, noted southern humorist, Lieut. Col. Paul P. Logan, assistant chief of the subsistence branch, U. S. Army Quartermaster Corps, and Charles E. Friley, president of Iowa State College, Ames, Ia., will be the speakers on the anniversary program.

The city of Waterloo is sponsoring the celebration, to which many persons prominent in the civic, governmental, agricultural and industrial life of Iowa are being invited. It is for them and for the employees, farmer friends, retailers and business associates of the Rath Packing Co. that the event has been planned. Invitations are restricted to these groups because of limitations of seating capacity.

In addition to honoring Rath Packing Co., the observance will pay tribute to Iowa's importance as a source of food for the nation. Dates of the six special events scheduled during the week are as follows: Old employees' dinner, August 12; employees' night, August 12; farmers' day, August 13, Iowa dinner, August 13, retailers' night, August 14, and guest day, August 15.

Lieut. Col. Logan, a native of Red Oak, Ia., will explain the U. S. Army procurement program to the Rath farmer guests on August 13. He will

answer their questions as to the quantity of meat the army needs each year, the grades of beef required and the importance of vitamins in the life of the American soldier.

The Mexican government and the Mexican embassy in Washington have been invited to send representatives to Waterloo to further the good-neighbor idea behind the presentation of the "south of the Mexican border" exhibition. These will include Mexican officials, dancing girls, troubadors, Cuquita Calderon, Mexican girl performer, Jose Gonzalez Carricero, famous daredevil, and Paco Aparicio, who will ride his performing horse.

A novel feature of the employees' night program on August 12 will be the induction of John W. Rath, president of the packing company, into the Sac and



A. D. DONNELL JOHN MORRIS



Fox Indian tribe of Tama, Ia., when Mr. Rath will be given the name "Black Hawk." The famous Black Hawk was chief of the tribe in his later days. This induction will be made in recognition of Mr. Rath's adoption of the name Black Hawk as the trade mark of one of the company's principal lines.

John Morris, operating superintendent, who is declared to be the oldest packinghouse superintendent in the business, having had 62 years experience, will take part in activities.

Gen. Johnson and Mr. Cobb will speak at the Iowa dinner, to be held on August

13 in the Tavern-on-the-Green, Waterloo, with President Friley of Iowa State College serving as toastmaster. The occasion will offer the opportunity to stress the agricultural accomplishments of the state and the role it is playing in the present crisis.

Mayor Slippy of Waterloo and John W. Rath have appointed special committees to handle the Rath week activities, with Rath officials directly responsible as chairmen for the activities of each special day. These include R. A. Rath, vice president, Iowa dinner; Howard H. Rath, treasurer, guest day; A. D. Donnell, secretary, employees' day; Ray S. Paul, director of the company, farmers' day; J. A. Muth, car route sales mgr., retailers' day; D. L. Hoff, purchasing agent, old employees' dinner.

Pureta Sausage Co. Opens Its New \$75,000 Addition

Pureta Sausage Co., Sacramento, Calif., on July 22 announced the completion of a \$75,000 addition to its plant. The new manufacturing department building adds 13,000 sq. ft. of space to the plant. Among features of the unit are tiled walls, solid concrete floors, modern lighting and ventilating facilities and new grinding equipment capable of handling 96,000 lbs. of meat daily.

According to Alfred Zehnder, president of the company, this is its seventh expansion since the founding of the firm in 1926. The company now employs 140 workers, as compared to ten persons 15 years ago. The addition of seven new trucks since last December has swelled the total to 35 vehicles, operating in central and northern California.

Goings and Comings . . .

Harold P. Dugdale, president and general manager, Dugdale Packing Co., St. Joseph, Mo., will leave August 16 for a fishing trip in the Canadian woods, accompanied by Mrs. Dugdale. An ardent sportsman, the packer has lined his office with hunting trophies, including deer and moose heads. "Bob" Dennett, beef manager of the company, left July 31 for two weeks of fishing in Minnesota and other northern territory.

Aleck G. Brooks, president, Aleck Brooks, Inc., New York, and Mrs. Brooks have just returned from a vacation trip to Baltimore. From Baltimore they sailed at night to Norfolk, Va., and visited Newport News and Virginia Beach.

C. F. Abbott, Abbott Packing Co., Carnegie, Pa., has just returned from a fishing trip along French creek between Utica and Franklin, Pa.

Personalities and Events Of the Week

George S. Younie, 61, former president of Armour and Company of Cuba, passed away at his home in Dallas, Tex., on July 31. He had lived in Dallas since his retirement eight years ago. Mr. Younie, born in New York, was a captain in the old 13th regiment of the National Guard in Brooklyn and participated in the Spanish-American war.

Harvey Huntington, 46, marketing specialist of the U. S. Department of Agriculture and widely known as a leading authority on meat grades, died at the Mayo hospital, Rochester, Minn., on July 23, following two operations. He played a leading part in developing the government beef and lamb grading system and was appointed supervisor of beef grading upon the death of B. F. McCarthy several years ago. Mr. Huntington had been with the department since 1929, coming to Chicago from Sioux City, Ia., in 1930.



Proving that they don't get away, Ray Stephenson, of the prominent Chicago brokerage firm of Hess-Stephenson Co., brought back a snapshot of this 47-in. silver muskie caught on July 27 at Pelican Lake, Wis. The fish weighed 24 pounds 12 ounces.

Hughes-Curry Packing Co., Anderson, Ind., contributed more than half a ton of aluminum to the city's scrap aluminum drive, which was the largest amount given by any single firm and represented about one-tenth of the total collected by the city. Charles S. Hughes is president of the firm.

Stephen Yambra, 73, affiliated with Frye & Co., Seattle, for a long period before his retirement several years ago, died recently in that city following a brief illness. Born in Austria, he came to this country 56 years ago.

Thousands of excellent photographs were received by Carstens Packing Co., Tacoma, Wash., in a photographic contest conducted by the company in connection with its Dogeat brand pet food. The wide variety of fine pet photos submitted has given the judges a real task in selecting the winners.

A. C. Ferguson, formerly Chicago plant sales manager of Swift & Company, has been appointed manager of the company's wholesale market at Chicago. He fills the vacancy created by the recent death of William G. Ehrler, who had been associated with Swift for 43 years.

Truck fleets of Armour and Company and Wilson & Co. were recently announced as award winners in an inter-fleet safety competition for trucks operating in Omaha, Neb. Seventy firms or

"Birthday Ham" Spotlights Quarter-Century for Wilson

Something new in anniversary delicacies—birthday ham appropriately garnished and topped by real candles—is being used as the piece de resistance this month as Wilson & Co. units throughout the nation pause to observe the twenty-fifth birthday of the country's third largest meat packing organization.

Entering upon its second quarter-

FOUNDER CONGRATULATED

Thos. E. Wilson, founder and now chairman of Wilson & Co., receives a hearty handshake from George Rector, famous food authority, in token of the company's twenty-fifth anniversary, which is being observed this month. As food consultant for the company, Mr. Rector writes a weekly newspaper column on food preparation which has gained wide readership.



century of progress, Wilson & Co. is reviewing its rapid rise in the meat packing field. Tender Made ham, first produced by the company five years ago, has been chosen as emblematic of the numerous contributions made by the organization to meat product development during its 25 years of operation.

"Wilson & Co. was founded in 1916, a year of world turmoil," observed Thos. E. Wilson, chairman of the board. "We were young but had confidence and big

agencies took part in the contest, which involved 1,709 vehicles.

W. F. Gohlke, vice president and general manager of Walker's Austex Chili Co., Austin, Tex., was in Chicago on business this week.

Frank Hickey, 62, president and treasurer, Hickey Leather Co., Shrewsbury, Mass., passed away on August 4.

Frederick C. Baker, 46, long with the Seattle branch of Geo. A. Hormel & Co., died August 1 at Ellensburg, Wash., from injuries received in a motor car accident. His car turned over several times after a tire blew out.

Ray S. Stark, sales manager, Pittsburgh Provision & Packing Co., Pittsburgh, Pa., is convalescing following an operation at St. Margaret's hospital.

New York City's modernized Washington Market was formally opened by Mayor F. H. La Guardia and Commissioner W. F. Morgan, jr., on July 21. Rejuvenation of the 57-year-old structure was made possible through use of federal funds.

S. B. White, one of the leading sales representatives at the Topeka plant of John Morrell & Co., recently completed

ideas. Now, as we celebrate our twenty-fifth anniversary, the world is in another period of turmoil. We think with sadness of millions of people whose lives and progress are interrupted by war. America has much to be thankful for. Our great country is like a young man in the full flood of his strength and vigor. As a nation we have only started. Our greatest progress has yet to be made."

Among the products which Wilson & Co. has developed are a modern lard in

an unique, easily handled container, an improved style of smoked ham, mild and fast-cooking, smoked turkey, goose and capon for epicurean tastes, thicker, "man-sized" sliced bacon, packed on the rind for extra freshness, Mor, a canned cured pork shoulder meat product, and a method of protecting meats with a film of edible gelatine, making it possible to deliver meats to the market as fresh as when they left the company's coolers.

25 years in the meat industry. Walter Zimmel, assistant foreman of the Sioux Falls beef kill, has also attained the 25-year mark.

Louis Joseph, formerly manager of the beef department of Wilson & Co., New York, passed away last month at Glastonbury, Conn. Mr. Joseph retired from his post with Wilson & Co. early in 1939. His business activities started before the turn of the century with the old S. & S. organization and continued with Wilson & Co. He did a great deal of charitable work among the underprivileged in New York City.

Safeway Stores, Inc., plans to build a large addition to its meat processing and distributing plant at San Francisco. The building program will cost \$50,000, it is reported.

Sylvester J. Koceja, 58, a health department meat inspector in Milwaukee for 32 years, died last month at his home in that city.

Ben Campton, executive secretary of Meat Packers, Inc., Los Angeles, left July 31 for a two-week vacation in the Pacific Northwest. He planned to combine business and pleasure on the motor

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trip, calling on packers in San Francisco, Portland, Seattle and Tacoma.

Grand opening of Wilson & Co.'s new \$40,000 branch house at New London, Conn., was held on July 27. The new two-story structure measures 90 by 71 ft., with its irregular layout accommodating a rear wall 116 ft. long. It features an enclosed shipping room and loading dock equipped with one of the largest single roll steel doors in the country. Main cooler measures 78 by 30 ft. Howard L. Morehouse, manager, has been with the company 22 years. The structure replaces the former branch located at 32 Bank st.

Plankinton Packing Co., Milwaukee, recently purchased a 1,025-lb. hog, believed to be the largest ever marketed at Milwaukee. The animal, raised by Henry Altendorf of Lake Beulah, Wis., brought 8c per lb.

More than 1,100 persons were on hand for the annual Houston Packing Co. picnic, held at Texaco country club, about 15 miles from Houston, on July 26. Plant employees triumphed over office workers in a baseball game and a girls' volley ball game. Golfing and other sports were topped off by a southwest Texas barbecue and dancing.

Kirke L. Bonnell has been appointed southwestern representative of the Cincinnati Butchers' Supply Co., serving southern California and Arizona. He will also handle several allied lines which fit in with "Boss" products. Mr. Bonnell for many years was affiliated with the Bonnell-Tohtz Co., St. Louis, which included in its activities the distribution of "Boss" machinery and equipment to packers and sausage manufacturers in the central states.



K. L. BONNELL
K. L. Bonnell, a man in a suit and tie, is shown in this portrait. He is the southwestern representative of the Cincinnati Butchers' Supply Co.

Cudahy Packing Co. has opened a branch house in Albany, Ga., the city in which the company erected a modern plant several years ago. The new branch, for which space has been leased from the Atlantic Coast Line, is under the direction of F. A. Kilgo. It will employ between 30 and 40 persons.

Smokehouse of the Union Packing Co., Nose Creek, Alberta, Canada, was destroyed by a fire on July 27.

Dr. W. B. Bowers, plant doctor at the Chicago plant of Swift & Company, has retired after 28 years in the service of the company. He joined Swift as a member of the plant doctor's office staff and at various times in his career served at the Omaha Packing Co. and G. H. Hammond Co.

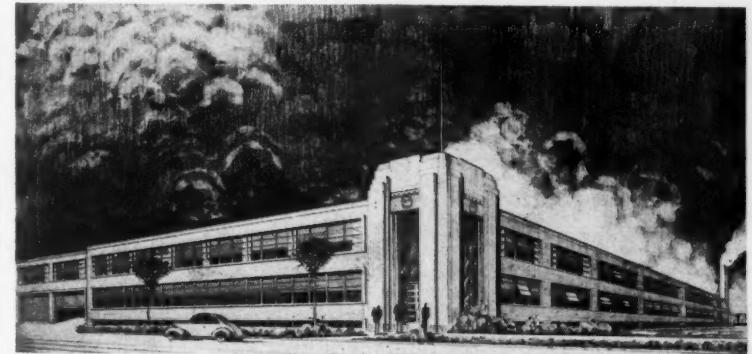
With its July, 1941, issue, the *Morrell Magazine*, company organ of John Morrell & Co., entered its eighteenth year of publication. Originally carrying news to 3,500 employes, the magazine now has a circulation of 8,300. Size



BREAKS GROUND FOR NEW TEE-PAK BUILDING

R. L. Atkinson, president of Transparent Package Co., Chicago, broke ground on July 30 for a new building (below) to adjoin the firm's present plant. The new unit will add about 100,000 sq. ft. of floor space to the company's facilities. Others participating in the ceremony (left to right): T. T. Morrow, advertising manager; R. F. Marsh; E. O. Johnson, vice president, and H. H. Wright, W. J. Bell and C. F. Reed.

President Atkinson states that the "new building will permit us to expand our manufacturing and service facilities and place us in a position to handle efficiently the steadily increasing demand for "Tee-Pak" casings. No effort will be spared in attempting to give our customers the finest possible service. We expect to be able to occupy the new quarters in about three months."



was recently increased from 24 to 32 pages.

Milo B. Medlock of Macon, Ga., formerly with Armour and Company and now retired, motored to New York with Mrs. Medlock. They are spending a few weeks visiting their son, Milo B. Medlock, jr., who is also with Armour and Company in the refinery sales department at Jersey City, N. J.

Work has begun at the plant of Geo. A. Hormel & Co., Austin, Minn., on a new sticking pen for the hog dressing department, extension of the hog dressing floor, installation of a new hog chain, and construction of a one-story market building and larger stockyard.

Sausage department at the Muncie, Ind., main plant of Kuhner Packing Co.

was recently equipped with a new "Buffalo" silent cutter of 800-lb. capacity and stuffer of the same make.

Judd Presley, for 39 years an employee of Swift & Company and for the past 23 years its representative in San Angelo, Tex., territory, retired last month. He plans to spend part of his leisure fishing and traveling.

Raskin Packing Co., Sioux City, Ia., has obtained a permit for construction of a \$6,500 addition. Construction will require about six weeks.

The wholesale meat firm of Thomas Darrington & Partner, Ltd., Smithfield Market, London, will henceforth operate under the name of Partners Products Limited. No change in management, policy or address is involved.

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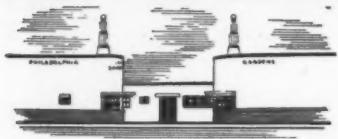
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9, 1941

**Skating Outdoors with
Summer Sun Beating Down
115 Degrees Hot!**

Thanks to CALCIUM CHLORIDE



**Below Zero Brine
Makes this summer rink possible**

BECAUSE calcium chloride brine will carry as low as 50° below zero temperature and because it can be pumped rapidly through intricate systems of pipe, it is now possible to have necessary low temperatures for outdoor skating ice under a broiling sun.

The arena shown was built by the Frick Company, Waynesboro, Pa., for the Philadelphia Gardens Outdoor Skating Rink. There is no

covering over the ice surface and the rink is kept open Summer and Winter, even in days with normal temperature in the high 80s and direct sun temperature up to 115 degrees and higher.

The values of calcium chloride, which make this operation possible, are the same values which make calcium chloride the preferred brine medium for commercial cold storage and other refrigeration. Write for refrigeration manual.

CALCIUM CHLORIDE ASSOCIATION

Michigan Alkali Co., Ford Bldg., Detroit, Michigan

Pittsburgh Plate Glass Co., Columbia Chemical Division, 30 Rockefeller Plaza, New York City

The Dow Chemical Co., Midland, Michigan

• Solvay Sales Corp., 40 Rector St., New York City

Refrigeration Problems in Operating an Offal Cooler

PROBLEMS of operation are presented in the fancy meat cooler which are not ordinarily found in other refrigerated rooms in the meat packing plant. Among these is the need for varying the conditions as chilling progresses in order to avoid high shrink and damage to product color.

Tongues, livers, hearts, kidneys, etc., contain a large percentage of moisture; because of their small bulk they chill quickly. Refrigeration capacity at the start of the chilling operation must be in excess of that required to maintain normal room temperature. The large amount of free moisture on product

Offal is hung on hooks or spread thinly on trays to insure rapid chilling. Surface moisture will drip from the product and collect on the floor. Steam given off during the early stages of chilling collects on walls and ceiling.

It formerly was common practice to install fans in offal coolers in an effort to hasten chilling and remove free moisture from product, but, in most cases, air conditioning principles were not employed. The result was that the air did not have sufficient moisture-carrying capacity and the process of removing moisture from the product, ceiling, walls and floor was often long and ex-



PRESENTS UNIQUE PROBLEMS

The fancy meat cooler presents refrigeration problems not found elsewhere in the meat packing plant. Product must be chilled quickly in an atmosphere of high humidity; after chilling the relative humidity and temperature must be regulated to prevent dehydration. Unit coolers provide suitable conditions in the fancy meat room and are much used there.

must also be disposed of satisfactorily during this period.

As chilling progresses, the requirements for humidity and air movement change. Humidity must be increased and air movement must be reduced. Unit coolers used in offal coolers must operate with sufficient flexibility to provide the various conditions required. They must also be selected with a full knowledge of the work they are to do and their ability to perform it.

It is common practice to move offal from the killing floor to the cooler soon after it has been removed from the carcasses and washed. When the offal arrives at the cooler its temperature is close to 98 degs. F. and there is considerable moisture on its surface. This moisture creates a cooler condition which must be taken into account in designing the air conditioning system. The refrigeration load at the start of the chilling operation is largely latent heat, or at least the latent heat load is equal to or greater than the sensible heat load.

pensive. Modern unit coolers offer the best means of maintaining desired conditions in these rooms.

The equipment should be designed to carry a dry bulb temperature of 28 to 32 degs. F. with ample flexibility in operation to give the varying results needed. Humidity control is not a problem when hot product is first brought into the room as the immediate result desired is quick removal of the heat. Free moisture given off from product insures high humidity. After the surface moisture has been removed, however, and the temperature has been reduced somewhat, any further removal of moisture adds to the shrinkage loss.

This brief article will not discuss air conditioning equipment design in detail. However, it is essential that one fact be made clear if the reader is to understand what air conditioning can accomplish in offal coolers. The greater the difference between the refrigerant temperature and the room temperature, the greater will be the moisture-carrying capacity of the air handled by the

system. Therefore, the air conditioning system should have variable air handling capacities for best results.

A spray type unit is usually employed for offal cooling. Fans are operated by two-speed, two-winding motors. They may have a capacity at top speed of 8,000 cu. ft. of air per minute and 6,000 cu. ft. per minute at secondary speed.

Ammonia is supplied to the coils at 20 lbs. back pressure, or approximately 6 degs. F. A back pressure regulating valve is employed to give the desired ammonia temperature in the unit's coils to care for varying load conditions. At start of the chilling operation the unit may operate on 6-deg. ammonia and the fans may operate at top speed to absorb moisture and remove heat quickly.

When the free moisture has been evaporated, the temperature of the offal will be in the neighborhood of 40 degs. F. Back pressure is then changed and the unit is operated on 20-deg. ammonia with the fans at half-speed. If the product is to remain in the room for a considerable period, the temperature of the cooler should be carried close to or at the room dewpoint temperature in order to hold product dehydration to a minimum.

Ducts Rarely Necessary

It is rarely necessary to employ a duct system in an offal cooler unless the ceiling is low. A height of 9 ft. 6 in. is usually sufficient, unless the ceiling is obstructed with beams and the length of the blow is more than 40 ft.

Air conditioning in an offal cooler 100 ft. long, 36 ft. wide, 11 ft. high and containing 39,300 cu. ft. will be discussed as an illustration. Total heat load of this space is calculated, including loss through walls, ceiling, floor, doors and from electric lights and workmen. The greater part of the load comes in chilling the product from 98 degs. F. to 34 degs. The estimate shows total heat loss is 200,000 B.t.u. per hour, or 16½ tons.

Two low temperature spray units would be required to maintain proper conditions in this cooler. Each would have a capacity of 8,000 cu. ft. per minute when fans were operated at top speed and a capacity of 6,000 cu. ft. when operated at secondary speed. These units would provide a 2½ minute air change, about normal for this type of operation during the chilling period.

During the holding period the quantity of air moved would be greatly reduced, usually to 3½ to 6½ minute air changes. The air changes should depend on heat loss which will vary from time to time and season to season.

Another important phase of offal handling is freezing. This should be done at a temperature of zero degs. F. or lower. Product should be dry before going into the freezing temperature. When air conditioning principles are employed in freezing offal, a tunnel should be used and the unit should be placed at one end so as to discharge cold air at the top and return it at the bottom. Unit and tunnel should be integral.



THE 3 "MUSTS" OF PROFITABLE HAM SELLING

1. **Hams must be solid.** Closing the aitchbone cavity properly is important. Jelly pockets hurt sales. The elliptical springs on Adelmann Ham Boilers exert a firm, wide, flexible pressure. Cover tilting, or lopsided hams, are prevented. Solid hams result.
2. **Hams must have good appearance.** The covers on Adelmann Ham Boilers have a slight flange so that hams may be "tucked in." Ragged edges, which mean trimming loss, are eliminated. Again, the elliptical springs with their wide, variable pressure, mould the ham evenly into a fine appearing product.
3. **Hams must have flavor.** Adelmann Ham Boilers form a self-seal. Ham is cooked in its own juice, retaining full nutritious flavor.

A complete line in choice of metal: Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel. Write for booklet, "The Modern Method," showing all, and giving trade-in schedules.



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BOILER

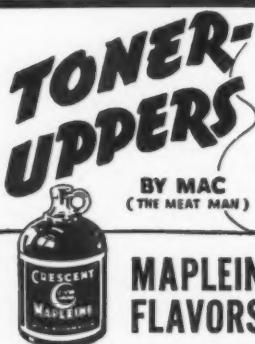
1916 - Our Twenty-fifth Anniversary - 1941

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Flavor sells! Your customers may buy for a number of reasons. But the one thing that will sell and resell for you is on-the-table flavor.

IMPROVE FLAVOR. Meat men who use Mapleine find it brings out natural meat flavors, means more sales. Mapleine improves pork products, loaf specials, sausages, etc.

EASY TO USE. Mapleine can be added to your present formulas—or you may have 14

tested-in-use formulas free. Ask for them.

EXPERIMENTS PAY. Try Mapleine! In ham and bacon it accents the nutlike flavors. In sausages, it blends with the flavor of spices and other seasonings.

FREE. 14 profit-making formulas. Get your copies of tested-in-use formulas, plus free try-out bottle of Mapleine. Write Crescent Manufacturing Co., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
BRINGS OUT NATURAL FLAVOR OF MEATS

SAVE MONEY WITH NIAGARA EQUIPMENT

NIAGARA Air Conditioning Fan Coolers and Spray Coolers cut costs of freezing, pre-cooling and storage in packing plant applications. Their use saves weight and value in foods because they prevent the cooling process from drying out the products.

Niagara "No Frost" prevents ice formation on coils—gives full time operation at full capacity. Completely automatic.

Representatives in principal cities. Address inquiries to

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OPPORTUNITY FOR HAM PACKERS

Tender, mild, juicy hams have won a favored spot on the American menu. The huge demand continues to grow. It's easy to sell hams... if you give the public what they want. And it's easy to do exactly that with the NEVERFAIL 3-Day Ham Cure. Write for demonstration in your own plant.



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6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 119 Bay Street, Toronto Canadian Plant: Windsor, Ontario

Long-Cooked Meats Are Found to be Tenderest

(Continued from page 13.)

more than two hours the tenderness was greater as the difference in cooking time increased.

A further test by Miss Cover has just been reported in the May-June issue of *Food Research* (Effect of Metal Skewers on Cooking Time and Tenderness of Beef, *Food Research* 6: 233, 1941). In these tests identical round, arm-bone chuck, and standing rib roasts were selected from the right and left sides of the same carcasses. The roasts were all cooked to an internal temperature of 176 degs. F. at an oven temperature of 257 degs. F. One roast was cooked without skewers and six metal skewers (total weight about 255 grams or a bit more than $\frac{1}{2}$ lb.) were inserted in the other. The round roasts weighed about 11 lbs., the chuck roasts about 6 lbs., and the standing rib roasts about 6 $\frac{1}{4}$ lbs. Fifteen round, 15 rib and 14 chuck roasts were thus compared.

The round roasts without skewers took 9.7 hours to reach well-done while their skewered mates took but 4.5 hours, a saving of 5.2 hours in time and a 14 per cent decrease in cooking loss. Chuck roasts cooked in 8.5 and 4.5 hours, respectively, thus saving 4.0 hours in time and 13 per cent in cooking loss. The rib roasts cooked in 5.2 and 3.1 hours respectively (the presence of the rib bones accounts for the relatively shorter cooking time), a saving of but 2.1 hours in time and 8 per cent in cooking loss.

The meats were tested for tenderness by the paired-eating method of

Cover (*Food Research* 1:287-295, 1936). This method compares identical pieces of meat from the same muscle of roasts from the right side of an animal cooked by one method with those from the left side cooked by another method. Using this method, 144 tests were made on the round roasts and 124 of the judgments showed the roasts without the skewers were more tender. This means that 86 per cent showed more tenderness for the slowly cooked roasts.

The chuck roasts gave a tenderness percentage of 79 in favor of the slowly cooked meat, while the rib roasts showed a percentage of only 64 in favor of the more slowly cooked meat. In the paragraph above it was stated that the saving in cooking time was 4.5 hours for the round, 4.0 hours for the chuck, and 2.1 hours for the rib roasts. It is thus seen that the difference in tenderness was greater as the difference in cooking time became longer.

Long Cooking for Tenderness

Miss Cover summarizes her work on 169 different pairs of roasts, including 52 arm roasts, 9 rump roasts, 15 round roasts, 63 rib roasts, 16 half hams, and 14 legs of lamb. In some cases high and low oven temperatures were compared without the use of skewers. In all cases, the greater the differences in cooking time between paired roasts, the greater was the tenderness advantage of the slowly-cooked roasts. The percentage in favor of the latter reached as high as 96 for chuck roasts where the differences in cooking time was 6.2 hours and fell as low as 54 per cent when the difference in cooking time was only 1.4 hours.

In the same issue of *Food Research*, Bell, Morgan and Dorman report their work on methods of determining collagen in cooked meat and the relation of collagen to tenderness (Collagen Determination in Cooked Meat, *Food Research* 6: 245-63, 1941). In this study rib roasts were cooked with and without skewers, shoulder meat was boiled for 1 to 3 hours, and rump and sirloin butt meat were boiled for 2 hours and 1 hour respectively. Collagen was determined in the raw and in the cooked meats.

Collagen is one of the two chief proteins in connective tissue, and it is believed to be a fairly good measure of relative tenderness. Collagen is changed to gelatin in cooking. The point of interest here is that longer cooking periods resulted in a larger proportion of the collagen being changed into gelatin than did the shorter cooking periods.

These facts all seem to hang together and to be further substantiated by the well-known effect of slow, moist cooking methods in making the less tender cuts more tender. The meat packer may find in the work reviewed here some hints of value in handling his cooked meats. He may also wish to spread such information so that institutions, hotels, restaurants and homes can cook meat so as to get the utmost tenderness and satisfaction from it.

MEAT IMPORTS AT NEW YORK

Imports for the period July 24 to July 30, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	32,062
	Boiled corned beef	180
	Canned brisket beef	8
	Canned corned beef hash	46,004
	Smoked sausage	1,430
Canada	Fresh chilled ham	3,489
	Canned ham in cans	6,650
	Fresh frozen ham	17,617
	Fresh chilled calf livers	1,000
	Fresh frozen beef livers	3,320
	Frozen cow livers	4,361
	Fresh frozen beef tongues	2,520
Cuba	1,738 quarters fresh chilled beef	233,046
	Fresh chilled beef cuts	66,135
	Fresh frozen beef cuts	32,851
Uruguay	Canned corned beef	8

LARD AND SURPLUS LIST

Although not included on the August list of surplus foods obtainable by relief families under the food stamp program, lard will soon be put back on the list, probably during the early part of August, according to an announcement by the U. S. Department of Agriculture. Pork, which has been a surplus food for many months, was also omitted from the August list.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on Aug. 2, 1941:

Week Aug. 2	Previous week	Same week
Cured meats, lbs. 24,504,000	22,860,000	15,558,000
Fresh meats, lbs. 55,248,000	58,614,000	50,452,000
Lard, lbs. 7,368,000	7,721,000	8,105,000

CUT-OUT RESULTS IMPROVE FOR THIRD WEEK

(Chicago costs and prices, first four days of week.)

Average Chicago prices of light butchers declined 4¢ per cwt. during the first four days of the week, compared with last week's average, heavies were down 3¢ and medium butchers were up 5¢ per cwt. Total product values from light hogs gained 10¢ per cwt. while values for medium and heavy hogs advanced 1¢ and 5¢ per cwt. respectively. As a result, light hogs cut at a small profit (12¢ per cwt.) and the showing on the medium and heavy hogs improved.

180-220 lbs.			220-240 lbs.			240-270 lbs.			
Pct. live wt.	Price per lb.	Value	Pct. live wt.	Price per lb.	Value	Pct. live wt.	Price per lb.	Value	
Regular hams	14.00	22.9	\$3.21	13.80	22.8	\$3.15	13.70	22.8	\$3.12
Picnics	5.60	17.8	1.00	5.40	17.8	.96	5.40	17.8	.96
Boston butts	4.00	22.3	.89	4.00	21.3	.85	4.00	20.8	.83
Loins (blade in)	9.80	23.0	2.25	9.60	20.2	1.94	9.60	17.0	1.63
Bellies, S. P.	11.00	17.2	1.89	9.70	16.7	1.62	8.00	15.0	1.20
Bellies, D. S.	2.00	11.5	.23	4.00	11.3	.45
Fat backs	1.00	7.0	.07	3.00	7.4	.22	4.20	7.9	.33
Plates and jowls	2.50	8.0	.20	2.80	8.0	.22	3.30	8.0	.26
Beef leaf	2.10	9.8	.21	2.20	9.8	.22	2.00	9.8	.20
P. S. lard, rend. wt.	12.40	9.9	1.23	11.30	9.9	1.12	10.50	9.9	1.04
Spare ribs	1.60	11.6	.19	1.50	9.0	.14	1.50	8.0	.12
Trimmings	3.00	16.5	.50	2.80	16.5	.46	2.80	16.5	.46
Feet, tails, neckbones	2.0010	2.0009	2.0008
Offal and miscellaneous484848
TOTAL YIELD AND VALUE	69.00	\$12.22	70.00	\$11.48	\$11.70	71.00	\$11.00	\$11.17	
Cost of hogs per cwt.		\$11.44							
Condemnation loss		.06			.06			.06	
Handling and overhead		.60			.54			.47	
TOTAL COST PER CWT. ALIVE		\$12.10			\$12.08			\$11.62	
TOTAL VALUE		12.22			11.70			11.17	
Loss per cwt.					.38			.45	
Loss last week		.14			.42			.61	
Profit per cwt.		.12			

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., August 7, 1941

REGULAR HAMS

8-10	23 1/2	23%
10-12	23 1/2	23%
12-14	23 1/2	23%
14-16	23 1/2	23%
10-16 range	23 1/2	...

BOILING HAMS

16-18	23 1/2	23%
18-20	23 1/2	23%
20-22	23 1/2	23%
16-20 range	23 1/2	...
16-22 range	23 1/2	...

SKINNED HAMS

Frozen	F. Frzn.	*S.P.
10-12	25 1/2	26
12-14	25 1/2	26
14-16	25 1/2	26
16-18	25 1/2	26
18-20	23	23 1/2
20-22	22	22 1/2
22-24	21	21 1/2
24-26	20 1/2	20 1/2
25-30	20	20 1/2
25/up, No. 2's inc.	20	...

PICNICS

Green	*S.P.
4-6	18 1/2
6-8	18 1/2
8-10	18 1/2
10-12	18 1/2
12-14	18 1/2
8/up, No. 2's inc.	18 1/2

Short shank 5 1/2¢ over.

GREEN AMERICAN BELLIES

18-20	13 1/2
20-25	13

BELLIES

(Square Cut Seedless)

Green	*D.C.
6-8	18 1/2
8-10	18
10-12	18 1/2
12-14	18
14-16	15 1/2
16-18	15 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES

Clear	Rib
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2
25-30	12 1/2

D. S. FAT BACKS

8	8
10-10	8 1/2
10-12	8 1/2
12-14	8 1/2
14-16	9
16-18	9 1/2
18-20	9 1/2
20-25	10

OTHER D. S. MEATS

Regular plates	6-8	10 1/2
Clear plates	4-6	8
D. S. Jowl butts	8 1/2-9 1/2	8 1/2-9 1/2
S. P. Jowls	8 1/2	8 1/2
Green square jowls	9 1/2-9 1/2	9 1/2-9 1/2
Green rough jowls	8 1/2	8 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 2...	10.17 1/2	9.90ax	10.12 1/2
Monday, Aug. 4...	10.25n	10.00	10.25n
Tuesday, Aug. 5...	10.18ax	9.82 1/2	10.12 1/2
Wednesday, Aug. 6...	10.18ax	9.85	10.12 1/2
Thursday, Aug. 7...	10.20ax	9.90	10.25
Friday, Aug. 8...	10.20n	9.90	10.25n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	11%
Kettle rend., tierces, f.o.b. Chgo.	12%
Leaf, kettle rend., tierces, f.o.b. Chgo.	12%
Neutral, tierces, f.o.b. Chicago.	11%
Shortening, tierces, c.a.f.	14 1/2%

Havana, Cuba Pure Lard Price	15.10
Wednesday, August 6...	15.10

FUTURE PRICES

SATURDAY, AUGUST 2, 1941
Open High Low Close

LARD—			
Sept.	10.10	10.17 1/2	10.10
Oct.	10.20	10.30	10.17 1/2
Dec.	10.50	10.52 1/2	10.40
Jan.	10.50	10.60	10.60

Sales: Sept., 58; Oct., 59; Dec., 74; Jan., 6; total, 197 sales.

Open interest: Aug., 21; Sept., 1,564; Oct., 1,027; Dec., 997; Jan., 57; total, 3,666 lots.

MONDAY, AUGUST 4, 1941
LARD—

Aug.	10.25b
Sept.	10.17 1/2
Oct.	10.27 1/2
Dec.	10.57 1/2-10.67 1/2
Jan.	10.62 1/2

Sales: Sept., 47; Oct., 49; Dec., 67; Jan., 8; total, 171 sales.

Open interest: Sept., 1,544; Oct., 1,015; Dec., 1,022; Jan., 61; total, 3,642 lots.

CLEAR BELLIES—

Sept.	12.75a
Oct.	13.00

TUESDAY, AUGUST 5, 1941
LARD—

Aug.	10.15ax
Sept.	10.27 1/2
Oct.	10.27 1/2
Dec.	10.50
Jan.	10.57 1/2

Sales: Sept., 56; Oct., 24; Dec., 78; Jan., 3; total, 156 sales.

Open interest: Sept., 1,513; Oct., 1,008; Dec., 1,063; Jan., 61; total, 3,645 lots.

CLEAR BELLIES—

Sept.	12.75a
Oct.	13.00

WEDNESDAY, AUGUST 6, 1941
LARD—

Aug.	10.15b
Sept.	10.17 1/2
Oct.	10.25
Dec.	10.27 1/2
Jan.	10.60

Sales: Sept., 27; Oct., 22; Dec., 88; Jan., 14; total, 101 sales.

Open interest: Sept., 1,493; Oct., 1,008; Dec., 1,080; Jan., 72; total, 3,653 lots.

CLEAR BELLIES—

Sept.	12.75a
Oct.	13.00

THURSDAY, AUGUST 7, 1941
LARD—

Aug.	10.15b
Sept.	10.22 1/2
Oct.	10.32 1/2
Dec.	10.45-47 1/2
Jan.	10.60

Sales: Sept., 46; Oct., 22; Dec., 52; Jan., 45; total, 165 sales.

Open interest: Sept., 1,465; Oct., 1,006; Dec., 1,091; January, 111; total, 3,673 lots.

CLEAR BELLIES—

Sept.	12.75a
Oct.	13.00

FRIDAY, AUGUST 8, 1941
LARD—

Aug.	10.15b
Sept.	10.22 1/2
Oct.	10.32 1/2
Dec.	10.40
Jan.	10.60

CLEAR BELLIES—

Sept.	12.75a
Oct.	13.00

STOCKS AT SEVEN MARKETS

Total lard stocks at seven large markets declined over 13 1/2 million lbs. in July to total 229,016,936 lbs. on July 31 compared with 242,624,387 lbs. on June 30. This was the first significant decrease in lard holdings in some months.

Meat stocks at the seven packing centers on July 31 were 219,349,906 lbs., or about 16 1/2 million lbs. smaller than at the close of June, but were 28 1/2 million lbs. larger than on July 31, 1940. The decline in meat holdings during July was entirely in S. P. meats; D. S. belly and fat back stocks increased slightly.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph, and Milwaukee, on July 31, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	July 31, 1941	June 30, 1941	July 31, 1940
Total S. P. meats	134,492,263	154,043,986	127,648,000
Total D. S. meats	52,862,051	49,474,667	40,117,840
Other cut meats	31,995,590	32,300,589	28,121,157
Total all meats	219,349,906	235,819,242	190,882,196
P. S. lard	207,798,427	218,567,143	206,782,923
Other lard	21,218,509	24,057,244	24,857,963
Total lard	229,016,936	224,624,387	231,640,896
S. P. regular	14,386,664	17,856,472	16,022,678
S. P. skinned	46,817,010	56,096,870	52,360,808
S. P. bellies	59,007,718	65,094,319	50,604,986
S. P. picnics	9,324,860	14,975,525	8,591,839
D. S. bellies	40,291,016	37,306,549	25,896,301
D. S. fat backs	12,008,036	12,030,118	13,694,548

JUNE MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during June with comparisons (figures in millions of pounds):

	Lamb	Pork			
	Beef	Veal	Mutton	Lard	Lard*

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July 31,
1940

12, 127,643,190

37 40,117,900

29 23,121,151

12 190,882,190

13 206,782,923

44 24,857,968

37 231,640,900

72 16,022,678

70 52,360,800

19 50,604,968

25 8,560,820

49 25,886,301

18 13,694,540

SECTION

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Pork

& Lard* Land**

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723 140

680 125

704 130

667 115

789 120

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week,
	Aug. 6, 1941	1940
	per lb.	per lb.
Prime native steers—		
400-600	19 1/4 @ 20	18 @ 18 1/4
600-800	19 1/4 @ 20	17 1/2 @ 18 1/4
800-1000	20	17 1/2 @ 18 1/4
Good native steers—		
400-600	17 1/2 @ 18 1/4	17 1/2 @ 18
600-800	17 @ 18	16 1/2 @ 17 1/2
800-1000	16 1/2 @ 17 1/2	16 1/2 @ 17 1/2
Medium steers—		
400-600	16 1/2 @ 17 1/2	16 1/2 @ 16 1/4
600-800	16 @ 17	16 @ 16 1/4
800-1000	15 1/2 @ 16 1/2	16 1/2 @ 16 1/4
Heifers, good, 400-600	17 1/2	16 1/2 @ 17
Cows, 400-600	14 @ 14 1/2	12 @ 13
Hind quarters, choice	22	22 1/2 @ 23 1/4
Fore quarters, choice	15 1/4	13 1/4 @ 14

Beef Cuts

Steer loins, choice, 60/65..... 33 1/4

Steer loins, No. 1..... 30

Steer loins, No. 2..... 27

Steer short loins, choice, 80/85 45 1/2

Steer short loins, No. 1..... 39

Steer short loins, No. 2..... 33

Steer loin ends (hips)..... 26

Steer loin ends, No. 2..... 24

Cow loins..... 22

Cow short loins..... 25

Cow loin ends (hips)..... 24

Steer ribs, choice, 30/40..... 24

Steer ribs, No. 1..... 23

Steer ribs, No. 2..... 21

Cow ribs, No. 2..... 18

Cow ribs, No. 3..... 15

Steer rounds, choice, 80/100..... 21

Steer rounds, No. 1..... 20 1/2

Steer rounds, No. 2..... 19 1/4

Steer chuck, choice, 80/100..... 15 1/2

Steer chuck, No. 1..... 15

Steer chuck, No. 2..... 14 1/4

Cow rounds..... 17

Cow chuck..... 14

Steer plates..... 11

Medium plates..... 10

Briskets No. 1..... 16

Cow briskets..... 11

Steer naval ends..... 8

Steer naval ends..... 5

Steer shanks..... 10 1/2

Hind shanks..... 8 1/2

Strip loins, No. 1 bns..... 60

Strip loins, No. 2..... 41

Sirloin butts, No. 1..... 32

Sirloin butts, No. 2..... 29

Beef tenderloins, No. 1..... 67

Beef tenderloins, No. 2..... 60

Bump butts..... 27

Flank steaks..... 26

Shoulder clods..... 19

Hanging tenderloins..... 16

Inside, green, 12@18 range..... 21

Outsides, green, 8 lbs. up..... 20

Knuckles, green, 8 lbs. up..... 20 1/2

Beef Products

Brains..... 6

Hearts..... 12

Tongues..... 10

Sweetbreads..... 15

Ox-tail..... 10

Fresh tripe, plain..... 10

Fresh tripe, H. C..... 15

Livers..... 23

Kidneys..... 8

Veal

Choice carcass..... 20 1/4

Good carcass..... 19 1/2

Good saddles..... 25 1/4

Good racks..... 15 1/2

Medium racks..... 13 1/2

Lamb

Choice lambs..... 20

Medium lambs..... 19

Choice saddles..... 24

Medium saddles..... 22

Choice forces..... 19 1/2

Medium forces..... 18

Lamb fries..... 28

Lamb tongues..... 17

Lamb kidneys..... 15

Mutton

Heavy sheep..... 8

Light sheep..... 11

Heavy saddles..... 10

Light saddles..... 13

Heavy forces..... 6

Light forces..... 5

Mutton legs..... 15

Mutton loins..... 12

Mutton stew..... 8

Sheep tongues..... 11

Sheep heads, each..... 11

FRESH PORK AND PORK PRODUCTS

Pork loins, 8-10 lbs. av.	24	15 1/2
Picnics..... 18	11 1/2	11 1/2
Skinned shoulders..... 20	11 1/2	11 1/2
Tenderloins..... 32	28	28
Spareribs..... 14	8 1/2	8 1/2
Back fat..... 10	6 1/2	6 1/2
Boston butts..... 23 1/2	13	13
Boston butts, cellar trim, 2 1/4	26	18
Hocks..... 26	16	16
Tails..... 13	6	6
Neck bones..... 4	2	2
Slip bones..... 10	7	7
Blade bones..... 18	7	7
Pigs' feet..... 4	2 1/2	2 1/2
Kidneys, per lb.	6 1/2	3 1/2
Brains..... 16	6	6
Chitterlings..... 1	1	1

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	26	26 @ 28%
Fancy regular hams, 14@16 lbs., plain	21	21 @ 25%
Standard reg. ham, 14@16 lbs., plain	25	25 @ 25%
Picnics, 4@8 lbs. short shank, plain	21	21 @ 25%
Picnics, 4@8 lbs. long shank, plain	19	19 @ 25%
Fancy bacon, 6@8 lbs. plain	26	26 @ 26%
Standard bacon, 6@8 lbs. plain	23 1/2	23 1/2 @ 24 1/2%
No. 1. beef sets, smoked	37	37 @ 38
Inside sets, 8@12 lbs.	35	35 @ 36 1/2
Outsides, 5@9 lbs.	35	35 @ 36 1/2
Knuckles, 5@8 lbs.	35	35 @ 36 1/2
Cooked hams, choice, skin on, fatted	40	40 @ 40
Cooked hams, choice, skinless, fatted	43	43 @ 43
Cooked picnics, skin on, fatted	34	34 @ 34
Cooked picnics, skinless, fatted	35	35 @ 35

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.75
Lamb tongue, short cut, 200-lb. bbl.	60.00
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

BARRELED PORK AND BEEF

CLEAR FAT BACK PORK:

70-80 pieces	\$19.00
80-100 pieces	18.50
100-125 pieces	18.00

CLEAR PLATE PORK:

25-35 pieces	18.00
30-40 pieces	19.00
40-50 pieces	20.00
50-60 pieces	21.00
60-70 pieces	22.00

CLEAR PLATE BEEF:

70 pieces	17 @ 17 1/2
80 pieces	17 @ 17 1/2
90 pieces	17 @ 17 1/2
100 pieces	17 @ 17 1/2
110 pieces	17 @ 17 1/2

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings.....	16 1/2 @ 17
Special lean pork trimmings 85%	25 @ 25
Lean pork trimmings 95%	26 @ 27

POKED HAM:

Pork ham, 16@18 lbs.	17 @ 17 1/2
Native boneless bull meat (heavy).....	17 @ 17 1/2
Boneless chuck.....	16 1/2
Shank meat.....	16 1/2 @ 16 1/2
Beef trimmings.....	14 1/2
Dressed canners, 250 lbs. and up.....	12 1/2
Dressed canner cows, 400-450 lbs.....	13
Dr. bologna bulls, 600 lbs. and up.....	13 1/2 @ 13 1/2
Tongues, No. 1 canner trim.....	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.....	44
Country style sausage, fresh in link.....	35
Country style sausage, fresh in bulk.....	34
Country style sausage, smoked.....	30 1/2
Frankfurters, in sheep casings.....	29
Frankfurters, in hog casings.....	29
Skinless frankfurters.....	27
Bologna in beef middles, choice.....	28 1/2
Bologna in beef rounds.....	19 1/2
Smoked liver sausage in hog	

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	19 1/2 @ 20 1/2
Choice, native, light.....	19 @ 20
Native, common to fair.....	16 @ 17 1/2

Western Dressed Beef

Native steers, good, 800@800 lbs.....	17 @ 18
Native choice yearlings, 400@600 lbs.....	17 1/2 @ 19
Good to choice heifers.....	15 1/2 @ 16 1/2
Good to choice cows.....	14 1/2 @ 15 1/2
Common to fair cows.....	13 1/2 @ 14
Fresh bologna bulls.....	16 @ 17

BEEF CUTS

No. 1 ribs (prime).....	26 @ 27
No. 2 ribs (choice).....	22 @ 24
No. 3 ribs (good).....	20 @ 22
No. 1 loins (prime).....	42 @ 48
No. 2 loins (choice).....	28 @ 35
No. 3 loins (good).....	25 @ 27
No. 2 rounds and ribs (prime).....	26 @ 27
No. 2 rounds and ribs (choice).....	21 1/2 @ 22
No. 1 rounds.....	18 @ 19
No. 2 rounds.....	18 @ 19
No. 3 rounds (good).....	17 @ 18
No. 1 chuck.....	16 @ 17
No. 2 chuck.....	16 @ 17
No. 3 chuck.....	15 @ 16
Rolls, reg. 4@8 lbs. av.....	26 @ 28
Rolls, reg. 6@8 lbs. av.....	28 @ 29
Tenderloins, steers.....	48 @ 53
Tenderloins, cows.....	40 @ 44
Tenderloins, bulls.....	40 @ 45
Shoulder clods.....	21 @ 22

DRESSED VEAL

Good.....	20 @ 21
Medium.....	19 @ 20
Common.....	18 @ 19

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	20 @ 21
Genuine spring lambs, good to medium.....	19 @ 20
Genuine spring lambs, medium.....	18 @ 19
Sheep, good.....	10 @ 12
Sheep, medium.....	8 @ 10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$17.00 @ 17.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	18.50 @ 18.75

FRESH PORK CUTS

Pork loins, fresh, 10@12 lbs.....	21 1/2 @ 23 1/2
Shoulders, 10@12 lbs. av.....	20 @ 21
Butts, regular, 4-6 lbs.....	23 @ 24
Hams, regular, fresh, 10@12 lbs. av.....	24 @ 25
Hams, skinned, fresh, 10@12 lbs.....	25 @ 26
Picnics, fresh, 6@8 lbs. av.....	18 @ 19
Pork trimmings, extra lean, 90-95%.....	26 @ 27
Pork trimmings, regular 50% lean.....	17 @ 18
Spareribs, medium.....	13 @ 14

Pork loins, fresh, 10@12 lbs.....	25 @ 26
Shoulders, 6@10 lbs. av.....	22 @ 23
Butts, regular, 1 1/2 @ 1 lbs. av.....	29 @ 30
Hams, regular, fresh, 10@12 lbs. av.....	27 @ 28
Hams, skinned, fresh, 10@12 lbs. av.....	27 @ 28
Picnics, fresh, 4@6 lbs. av.....	20 @ 20 1/2
Pork trimmings, extra lean, 90-95%.....	28 @ 29
Pork trimmings, reg. 50% lean.....	18 @ 19
Spareribs, medium.....	15 @ 16
Boston butts.....	26 @ 27

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	48
Cooked hams, choice, skinless, fatted.....	51

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	27 @ 28
Regular hams, 10@12 lbs. av.....	27 @ 28
Regular hams, 12@14 lbs. av.....	28 1/2 @ 27
Skinned hams, 10@12 lbs. av.....	23 1/2 @ 29
Skinned hams, 12@14 lbs. av.....	28 @ 29
Skinned hams, 16@18 lbs. av.....	27 1/2 @ 28
Skinned hams, 18@20 lbs. av.....	27 @ 28
Picnics, 4@6 lbs. av.....	20 @ 21
Picnics, 6@8 lbs. av.....	20 @ 20 1/2
Bacon, boneless, western.....	26 1/2 @ 27
Bacon, boneless, city.....	26 @ 27
Beef tongue, light.....	23 @ 24
Beef tongue, heavy.....	26 @ 28

GREEN CALFSKINS

5-9 9 1/2-12 1/2 12 1/2-14 14-18 18 up	
Prime No. 1 veals.....	3.10 3.25 3.30 3.60
Prime No. 2 veals.....	2.80 2.95 3.00 3.20
Buttermilk No. 1.....	2.60 2.75 2.80
Buttermilk No. 2.....	2.45 2.60 2.65
Branded gray.....	1.65 1.80 1.85 1.90
Number 3.....	1.65 1.80 1.85 1.90

BUTCHERS' FAT

Shop fat.....	\$3.00 per cwt.
Breast fat.....	4.00 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.50 per cwt.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on August 6, 1941:

FRESH BEEF:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$18.00@19.00			
500-600 lbs.	17.50@18.50			
600-700 lbs. ¹	17.50@18.50	\$17.50@18.50	17.50@18.50	\$18.50@19.00
700-800 lbs. ¹	17.00@18.00	17.50@18.00	17.50@18.00	18.00@18.50
STEER, Good:				
400-500 lbs. ¹	17.00@18.00			
500-600 lbs.	17.00@17.50			
600-700 lbs. ¹	17.00@17.50	16.50@17.50	16.50@17.50	17.00@18.00
700-800 lbs. ¹	16.50@17.00	16.50@17.00	16.50@17.00	
STEER, Commercial:				
400-600 lbs. ¹	15.50@17.00			
600-700 lbs. ¹	15.50@17.00	16.00@16.50	15.50@16.50	16.00@17.00
STEER, Utility:				
400-600 lbs. ¹	14.00@15.50			
COW (All Weights):				
Commercial.....	14.00@15.00			
Utility.....	13.25@14.00			14.00@14.50
Canner.....	12.75@13.25		13.50@14.00	13.50@14.00
FRESH VEAL AND CALF: ²				
VEAL, Choice:				
80-130 lbs.	19.00@20.00	20.50@23.00	19.00@21.00	20.00@21.00
130-170 lbs.	18.00@19.00		19.00@21.00	
VEAL, Good:				
50-80 lbs.	17.00@18.00	18.50@19.50	18.00@19.00	18.00@19.00
80-130 lbs.	18.00@19.00	19.00@20.50	17.50@20.00	19.00@20.00
130-170 lbs.	16.00@18.00			
VEAL, Commercial:				
50-80 lbs.	16.00@17.00	16.50@18.50	16.50@18.50	16.00@17.00
80-130 lbs.	16.50@18.00	17.50@19.00	16.50@18.50	17.00@18.00
130-170 lbs.	15.50@16.50			
VEAL, Utility:				
All weights.....	14.50@16.50	16.00@17.00	15.00@17.00	14.00@16.00
FRESH LAMB AND MUTTON:				
SPRING LAMBS, Choice:				
30-40 lbs.	18.00@19.00	20.00@21.00	20.00@21.00	20.00@21.00
40-45 lbs.	18.00@19.00	20.00@21.00	20.00@21.00	20.00@20.00
45-50 lbs.	18.00@19.00	19.50@20.50	19.00@20.00	19.00@20.00
50-60 lbs.	17.00@18.00	19.00@20.00	18.00@19.00	18.00@19.00
SPRING LAMBS, Good:				
30-40 lbs.	16.00@18.00	19.00@20.00	19.00@20.00	18.00@20.00
40-45 lbs.	16.00@18.00	19.00@20.00	18.50@20.00	19.00@20.00
45-50 lbs.	16.00@18.00	18.50@19.50	18.00@19.00	18.00@19.00
50-60 lbs.	16.00@17.00	18.00@19.00	17.00@18.00	17.00@18.00
SPRING LAMBS, Commercial:				
All weights.....	14.00@16.00	16.00@18.50	16.00@18.00	16.00@17.00
SPRING LAMBS, Utility:				
All weights.....	12.00@14.00	14.00@16.50	14.00@16.00	14.00@16.00
MUTTON (Ewe), 70 Lbs. Down:				
Good.....	9.00@10.00	11.00@12.00	11.00@12.00	
Commercial.....	8.00@ 9.00	10.00@11.00	9.50@11.00	
Utility.....	7.50@ 8.00	8.00@10.00	8.00@ 9.50	
FRESH PORK CUTS: ⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	23.50@25.00	24.00@25.00	22.00@24.00	21.00@23.00
10-12 lbs.	23.50@24.50	24.00@25.00	22.00@24.00	21.00@23.00
12-15 lbs.	18.00@19.50	21.00@23.00	19.00@21.00	18.00@21.00
16-22 lbs.	16.00@17.00	17.50@19.00	17.00@18.50	17.00@18.00
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.	19.50@20.50		19.00@21.00	
BUTTS, Boston Style:				
4-8 lbs.	22.50@23.50		22.00@24.00	23.00@24.00
SPARE RIBS:				
Half sheets.....	13.50@14.50			
TRIMMINGS:				
Regular.....	16.00@16.50			
Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ³ Includes koshered beef sales at Chicago. ⁴ Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁵ Based on 50-100 lbs. box sales to retailers. All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.				
FANCY MEATS				
Fresh steer tongues, untrimmed, per lb.....	17			
Fresh steer tongues, l.c. trimmed, per lb.....	30			
Sweetbreads, beef, per lb.....	25			
Sweetbreads, veal, a pair.....	60			
Beef kidneys, per lb.....	11			
Mutton kidneys, each.....	5			
Livers, beef, per lb.....	29			
Oxtails, per lb.....	15			
Beef hanging tenders, per lb.....	30			
Lamb fries, a pair.....	12			
MAKING FRESH SAUSAGE				
"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."				
EASTERN FERTILIZER MARKETS				
New York, August 6, 1941				
The crackling market was strong the past week. Sales were made at New York at \$1.00; South American low test sold at \$1.05, c.i.f. Tankage sold at \$4.75 and 10c, f.o.b. eastern shipping points.				
Price of nitrate of soda for the next three months was advanced \$3.00 per ton by importers. Fish scrap declined to \$4.25 and 10c, because of the increased catch of fish.				

Tallow and Greases Remain Inactive, but Hold Steady

NEW YORK, AUGUST 6, 1941

TALLOW.—Though much quieter during the past week, the tallow market was very steady and prices remained unchanged. Soapers continued to bid 8c for extra, with sellers holding for 1/4c higher, but there were indications of a small business at 8c. The trade appeared to be marking time pending Washington developments, while sellers were influenced by the generally firm commodity market tone. Producers are well sold up but consumers show no apparent need of supplies at the moment; buyers' and sellers' ideas are consequently somewhat apart. Edible was quoted at 8 1/2c; extra, 8@8 1/2c, and special, 7 1/2c, on Wednesday.

STEARINE.—Interest small and routine; market steady. Oleo quoted at 9 1/2c.

OLEO OIL.—Trade was quiet, with the market steady. Extra was quoted 10 1/2c; prime, 10 1/2c@10 1/2c, and lower grades, 10@10 1/2c.

GREASE OIL.—Market was quiet but very steady on grease oil at recent advances. Quotations were: No. 1, 12 1/2c; No. 2, 11 1/2c; extra, 12 1/2c; extra No. 1, 12 1/2c; winter strained, 12c; prime burning, 13 1/2c, while prime inedible was quoted at 13c.

NEATSFOOT OIL.—Demands were fair and the market very steady. Extra was quoted at 12 1/2c; No. 1, 12 1/2c; prime, 12 1/2c; pure, 17 1/2c, and cold test, 25c.

GREASES.—Only moderate routine trading passed in greases during the past week at New York, but the market maintained a very steady undertone. Offerings were not pressing and soapers moved slowly pending new developments in Washington and in competing and allied products. Quotations were: Choice white, 8@8 1/2c; yellow and house, 7 1/2c@7 1/2c, and brown, 7c, about in line with last week's prices.

CHICAGO, AUGUST 7, 1941

TALLOW.—Offerings were tighter at the first of the week, and while 8c was bid for prime and 7 1/2c for special at Chicago and Cincinnati, offerings were light at 1/4c higher. Very little change was evident on Tuesday, despite the rather weak action of the Board of Trade markets. Though scattered, offerings were apparently not as tightly held as on the previous day; larger producers were in fair shape on unsold stocks. A few tanks of special tallow sold at 7 1/2c, Chicago and Cincinnati, and a bid of 8c, Chicago, was reported for prime, with 8 1/2c asked. Quotations on Thursday were: edible, 8@8 1/2c; fancy, 8@8 1/2c; prime, 8@8 1/2c; special, 7 1/2c, and No. 1, 7 1/2c@7 1/2c.

STEARINE.—Market remained quiet this week, with prime quoted at 9c and yellow grease stearine 7 1/2c@7 1/2c.

OLEO OIL.—A little stronger trend developed in this market. Extra was quoted 10 1/2c@10 1/2c; prime, 10@10 1/2c.

GREASE OIL.—Quotations this week were: No. 1, 11 1/2c; No. 2, 11 1/2c; extra 11 1/2c; extra No. 1, 11 1/2c; extra winter strained, 12c; special No. 1, 11 1/2c; prime burning, 12 1/2c; and prime inedible, 12 1/2c. Acidless tallow oil, 11 1/2c.

NEATSFOOT OIL.—Quotations this week were: Cold test, 25c; extra, 11 1/2c; No. 1, 11 1/2c; prime, 12c and pure, 17c.

GREASES.—Grease market was rather slow at Chicago this week. Offerings were tighter on Monday, when a couple of tanks of white grease sold at 7 1/2c, Chicago. Consumers were bidding 7 1/2c for 15-37 yellow grease; a bid of 8c was declined for edible, with 8 1/2c intimated obtainable. On Tuesday, a couple of tanks of white grease sold at 7 1/2c, Chicago, and a couple of yellow at 7 1/2c. Thursday's quotations were: choice white, 7 1/2c@8c; A-white, 7 1/2c; B-white, 7 1/2c; yellow, 7 1/2c@7 1/2c, and brown, 7@7 1/2c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, August 7.)

Fair interest in by-products items this week; quotations remain mostly steady, with volume of trade small.

Blood

Blood selling sparingly; a little easier.

Unit
Unground \$3.00@3.70

Digester Feed Tankage Materials

Digester tankage nominal.

Unground, 11 to 12% ammonia \$ 4.75
Unground, 8 to 10% choice quality 5.00
Liquid stick 1.75@2.00

Packinghouse Feeds

Carlots,
Per ton
60% digester tankage \$ 62.50
50% meat and bone scraps 60.00@62.50
Blood-meal 67.50
Special steam bone-meal 55.00

Bone Meals (Fertilizer Grades)

Per ton
Steam, ground, 3 & 50 \$40.00@42.00
Steam, ground, 2 & 26 37.50@40.00

Fertilizer Materials

Per ton
High grade tankage, ground \$ 3.50 & 10c n.
10@11% ammonia 30.00
Bone tankage, unground, per ton 3.00
Hoof meal 3.00

Dry Rendered Tankage

Cracklings moving in small volume; about steady.

Per unit
Hard pressed and expeller unground up to 48% protein (low test) \$ 1.02@4
above 48% protein (high test) 97@1.00
Soft pressed pork, ac. grease and quality, ton 50.00@52.50
Soft pressed beef, ac. grease and quality, ton 47.50@50.00

Gelatine and Glue Stocks

Per ton
Calf trimmings \$29.00@32.50
Sinev, pizzles 22.00@25.00
Cattle jaws, skulls and knuckles 40.00
Hoof trimmings 22.00@25.00
Pig skin scraps and trim, per lb 6%@7c

Bones and Hoofs

Per ton
Round shins, heavy \$65.00@75.00
light 65.00
Flat shins, heavy 60.00@65.00
light 60.00
Blades, buttocks, shoulders & thighs 57.50@60.00
Hoofs, white 55.00@57.50
Hoofs, house run, unassorted 37.00
Junk bones 27.50@29.00

Animal Hair

Per ton
Summer coil dried, per ton \$32.50@35.00
Winter processed, black, lb 8@9
Winter processed, gray, lb 7 1/2@8
Summer processed, gray, lb 3 1/2@4
Cattle switches 4 1/4@4 1/4

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Packers who use CAHN Stockinette exclusively do so because they know that every order placed with CAHN will be uniform as to size, length and stretch . . . that all instructions will be followed to the letter . . . that all deliveries are sure and prompt. If these facts sound important to you, switch now to CAHN STOCKINETTES!

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Lines. Granulated and Regranulated Cork,
Cork Brick and Cork Tile.

UNITED CORK COMPANIES
KEARNY, N. J.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.00
Blood, dried, 16% per unit	3.50
Urea, dried, 46% ammonia, 16% B. P. L. f.o.b. tank factory	4.25 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L. c.i.f. spot	55.00
August shipment	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories	2.75 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.00
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	3.75 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$37.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	9.50

Dry Rendered Tankage

50/55% protein, unground	\$1.00
60% protein, unground	1.00

MARGARINE PRODUCTION

Margarine produced in June, 1941:

	June 1941, lbs.	June 1940, lbs.
Production of uncolored margarine	24,782,558	19,587,931
Production of colored margarine	300,116	282,108
Total production	25,082,674	19,870,039
Uncolored margarine with drawn tax paid	25,541,764	19,495,627
Colored margarine with drawn tax paid	41,046	21,838

Margarine production for the fiscal year ending June 30, 1941, as reported by the Collector of Internal Revenue, was: colored margarine produced, 4,480,607 lbs; uncolored margarine, 339,331,771 lbs.; total, 343,812,378 lbs.; total a year ago, 303,714,747 lbs.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	10% @ 10%
White deodorized, in bbls., f.o.b. Chgo.	12 @ 12%
Yellow, deodorized	12 @ 12%
Soap stock, 50% f.o.b., f.o.b. consuming points	2%
Soybean oil, f.o.b. mills, in tanks	9% @ 9 1/2%
Corn oil, in tanks, f.o.b. mills	12 @ 12%
Coconut oil, sellers tanks, f.o.b. coast	6% @ 6 1/2%
Refined coconut, bbls., f.o.b. Chicago	12% @ 12%

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	16 1/4
White animal fat	14
Water churned pastry	15 1/4
Milk churned pastry	16 1/2
Vegetable type	12

Cotton Oil Futures Quiet and Steady in Fair Trade

COTTONSEED oil futures were quiet but very steady in moderate trade at New York this week. Commission house and trade house brokers, as well as professionals, were on both sides. Selling of December oil on the bulges, lack of strength in lard and the quietness of cash oil demand limited gains. On the other hand, inflationary talk, strength in other commodities, and poor cotton crop prospects operated against downturns.

Consumers appeared to be content to sit on the sidelines and work off stocks. However, refiners reported that fairly good deliveries were being made against old orders. As a result, cash oil was not under pressure and was relatively steady; refining interests quoted winter cotton oil in tanks in the Metropolitan area at 14 1/4c and in drums at 15 1/4c.

Price Administrator Leon Henderson testified at the House hearings on the price control bill that it was a difficult job to control prices of oils and fats.

There were unconfirmed reports that some crude passed in Texas at 10 1/2c, presumably new crop oil; a few tanks sold in Texas on Tuesday at 10 1/2c. Market for crude in the Southeast and Valley was purely nominal around 10 1/2c.

COCONUT OIL.—The market was quiet but steady at New York with tanks offered at 7 1/2c. The Pacific coast market was called 6 1/2c for tanks, with bulk oil purchasable to better advantage.

CORN OIL.—The market was quiet and nominal at 12c.

PEANUT OIL.—The last business in crude passed at 11 1/2c.

SOYBEAN OIL.—Demand for nearby oil was dull at New York and the market was called 9 1/2 @ 9 1/2c. New crop oil sold at 9 and 9 1/2c, and was quoted later at 9 @ 9 1/2c.

PALM OIL.—The last business passed

in Sumatra palm oil at 6 1/2c, New York, and sellers were asking 7c.

OLIVE OIL FOOTS.—Trade was dull and the New York market purely nominal.

COTTONSEED OIL.—Valley crude was quoted Thursday at 10 1/2 @ 11c nominal; Southeast, 10 1/2 @ 11c nominal; Texas, 10 1/2 @ 11c nominal at common points, and Dallas, 10 1/2c.

Futures market transactions for the week at New York were:

FRIDAY, AUGUST 1, 1941

	Sales	High	Low	Bid	Asked	Closing
August	11	11.70	11.63	11.65	11.66	11.70
October	12	11.53	11.47	11.49	11.50	11.50
November	18	11.48	11.45	11.46	11.47	11.48
December	16	11.48	11.43	11.48	11.49	11.48
January	—	—	—	11.48	11.49	11.48
February	—	—	—	11.48	11.49	11.48
March	—	—	—	11.48	11.49	11.48

Sales 57 contracts.

MONDAY, AUGUST 4, 1941

	Sales	High	Low	Bid	Asked	Closing
August	6	12.00	11.85	11.85	11.86	11.86
September	10	11.75	11.65	11.65	11.66	11.66
October	16	11.56	11.55	11.57	11.58	11.58
November	—	—	—	11.57	11.58	11.57
December	41	11.73	11.60	11.59	11.60	11.59
January	1	—	—	11.59	11.60	11.59
February	—	—	—	11.60	11.61	11.60
March	—	—	—	11.61	11.71	11.71

Sales 67 contracts.

TUESDAY, AUGUST 5, 1941

	Sales	High	Low	Bid	Asked	Closing
August	4	11.85	11.80	11.80	11.85	11.85
September	4	11.85	11.80	11.85	11.86	11.86
October	16	11.56	11.55	11.57	11.58	11.58
November	—	—	—	11.57	11.58	11.57
December	17	11.65	11.60	11.61	11.64	11.64
January	8	11.53	11.51	11.53	11.55	11.55
February	—	—	—	11.53	11.54	11.53
March	—	—	—	11.55	11.56	11.55

Sales 67 contracts.

WEDNESDAY, AUGUST 6, 1941

	Sales	High	Low	Bid	Asked	Closing
August	12	11.94	11.82	11.95	11.93	11.95
September	12	11.71	11.62	11.71	11.72	11.72
October	—	—	—	11.71	11.72	11.71
November	—	—	—	11.71	11.72	11.71
December	63	11.67	11.63	11.67	11.68	11.67
January	2	11.67	11.65	11.67	11.68	11.67
February	1	11.75	11.75	11.75	11.76	11.75
March	—	—	—	11.72	11.73	11.72

Sales 90 contracts.

THURSDAY, AUGUST 7, 1941

	Sales	High	Low	Bid	Asked
September	14	12.00	11.95	11.97	11.98
October	35	11.80	11.70	11.76	11.77
December	70	11.78	11.65	11.70	11.74
January	4	11.75	11.75	11.71	11.72
February	6	11.80	11.76	11.76	11.77
March	—	—	—	11.76	11.77

Sales 90 contracts.

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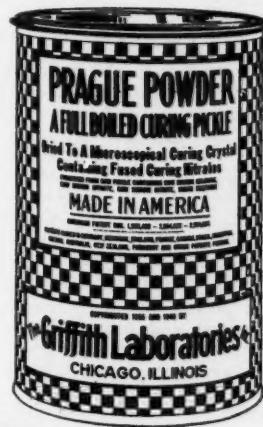
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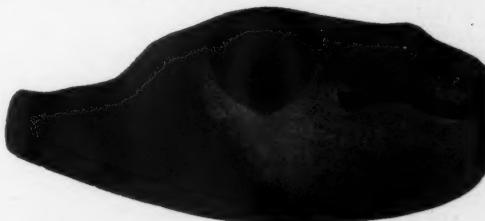
All hams cured with Prague Powder have a *tasty ham flavor*. We tell you again that Prague Powder is a scientifically balanced curing material that is in every case uniform and positive. The quick and deep penetration insures a perfect cure and flavor that cannot be duplicated anywhere. This sweet, juicy cure shows less shrinkage than long-time cures. There is less salt present in the "Prague Pickle Cures." The "Rich, Ripe Flavor" holds.



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HIDES AND SKINS

Packers sell Colorados $\frac{1}{2}$ c up at ceiling price of 15c—Other descriptions moving steady—Calfskins wanted at ceiling prices.

Chicago

PACKER HIDES.—The feature of the trading in the packer hide market this week was the re-establishment of Colorados at the full ceiling price of 15c for July take-off, or an advance of $\frac{1}{2}$ c over the price previously paid for June-July take-off. While reported sales amount to only 10,500 hides so far, further trading on a sizeable scale is admitted but no details as to quantities have been disclosed.

The fact that a good part of the movement this week consisted of butt branded and heavy Texas steers, together with Colorados, all at the full ceiling price of 15c, is an indication of strength in the market, since these heavy branded hides previously had been comparatively slow movers. A few bulls moved at steady prices of $12\frac{1}{2}$ c for native and $11\frac{1}{2}$ c for branded bulls. Some native steers are also reported moving at the ceiling price of 15c, but packers are slow to make offerings of cow descriptions and light hides of all kinds, being well sold up at most points.

Reported sales during the week in-

cluded 1,800 July native steers at 15c; 3,800 June-July butt branded steers at 15c; 2,100 July Colorados at 15c; 800 July light native cows at 15c; and 2,000 July branded cows at 15c. The Association sold 700 native steers at 15c; 700 extreme light native steers at 15c; and 700 branded steers, butts and Colorados, at 15c; while not confirmed, the Association is credited with further sales, including cow descriptions, equal to about the week's production.

Although no definite confirmation was obtainable, estimates of total sales for previous week in the Chicago market ran around 90,000 hides, with butt brands and Colorados accounting for nearly half of the total and practically all descriptions involved to some extent, so that packers probably moved the full equivalent of their week's production.

Withdrawals from Exchange warehouses during the month of July totalled 18,638 hides, as against 6,817 during June. Further withdrawals of 4,559 were made during the first five days of August, leaving Exchange stocks on August 5th at 251,803 hides, as compared with 268,110 same date a month earlier.

Final figures place June shoe production at 39,726,391 pairs, a decrease of 3.5 per cent from May, but an increase of 41.3 per cent over June, 1940; produc-

tion in the first six months of 1941 was 241,496,200 pairs, or 23 per cent over the same period in 1940.

OUTSIDE SMALL PACKER.—The market on outside small packer all-weight natives around 46-48 lb. avge. of reasonably good current take-off is quotable around $14\frac{1}{4}$ c, selected, with brands $\frac{1}{2}$ c less. Some heavy average hides of less desirable take-off are reported available at $14@14\frac{1}{4}$ c, while choice very light average stock is salable at $14\frac{1}{4}$ c, with a good inquiry for such hides.

PACIFIC COAST.—There has evidently been further trading recently in the Pacific Coast market at the established price of $13\frac{1}{2}$ c, flat, for July steers and cows, f.o.b. shipping points, for the market is reported to be fairly closely sold up at most points to the end of July.

FOREIGN WET SALTED HIDES.—The only trading in the South American market which has come to light so far this week is a sale of 2,500 Argentine frigorifico reject heavy steers, which sold at 85 pesos, equivalent to $13\frac{1}{2}$ c, c.i.f. New York, or an advance of $\frac{1}{2}$ c over the price paid two weeks earlier. The last reported sale of standard heavy steers was at 88 pesos or $13\frac{1}{2}$ c. There is a considerable quantity of previously sold hides still awaiting shipping space from that market.

COUNTRY HIDES.—Offerings of country hides are firmly held and trading is restricted by the inability of dealers to pick up all-weights at their

STEP INTO THE STANGE KITCHEN

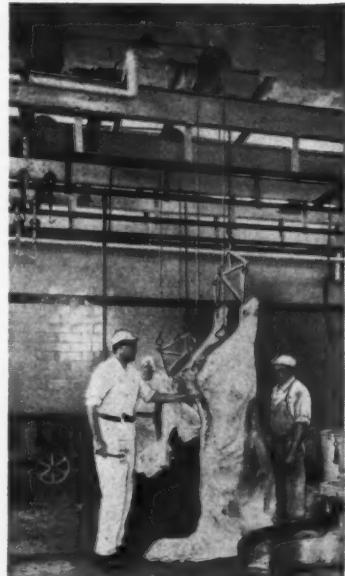
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, INC.
FIELD, OHIO

ugust 9, 1941

ideas of value, while the accumulation is rather light at this season. Most buyers give 12c, flat, del'd Chgo., as their top paying limits for untrimmed all-weights around 47-48 lb. avge., but admit that it is difficult to find offerings that basis, and lighter average stock will bring ¼c more. Heavy steers and cows are slow around 10½@11c, while cows alone are salable around 11c, flat, trimmed. Buff weights are salable around 12½c, flat, trimmed, equal to 13½c, selected. Trimmed extremes are wanted at 13½c, flat, equal to 14½c selected, but sellers generally are inclined to ask at least ¼c more and some appear rather indifferent about moving their present holdings. Bulls are quoted 7½@7½c, flat. Glues are quoted 9½@10c, flat. All-weight branded hides are held at 10½c, flat, trimmed.

CALFSKINS.—There has been no trading reported as yet in packer July calfskins. Full ceiling prices are obtainable, 27c for northern heavies and 23½c for lights, with demand far in excess of available offerings, and packers are slow to apportion their production among buyers, partly because of the recent hope that ceiling prices might be advanced. One packer is credited with booking July light calf to tanners.

No trading is being reported on Chicago city calfskins but collectors are moving skins quietly as available at full ceiling prices of 20½c for 8/10 lb. and 23c for 10/15 lb., and good quality outside cities are salable same basis.

Straight countries are quoted around 17½c, flat, trimmed. Chicago city light calf and deacons are quotable at \$1.43.

KIPSKINS.—Packers last sold May-June kips at ceiling price of 20c for all grades, northern and southern natives and over-weights, as well as brands. So far as known, nothing has been done on July production, but ceiling price is reported obtainable.

Production of Chgo. city kipskins is very light and ceiling price of 20c is reported obtainable for any offerings. Straight countries quoted 15½@16c, flat, trimmed.

Packers sold a total of about 8,500 July regular slunks early this week at \$1.15; hairless last sold at 65c.

HORSEHIDES.—Trade is light on horsehides; sellers have firm ideas of value but tanners do not appear to be reaching for offerings. City renderers, with manes and tails, are quotable \$6.50@6.60, selected, f.o.b. nearby shipping points, with buyers' ideas usually top at inside figure; ordinary trimmed renderers quoted \$6.20@6.35, del'd Chgo.; mixed city and country lots \$5.75@6.00, Chgo., according to quality.

SHEEPSKINS.—Dry pelts are nominal at 24@25c per lb., del'd Chgo. While the market on packer shearlings is generally quotable \$1.75 for No. 1's, \$1.30 for No. 2's, and 85c for No. 3's, production is rather light now and the smaller buyers are reported willing to pay 5c more; No. 1's are reported salable in a small way at \$1.80, and

couple part-car lots of No. 2's reported moving at \$1.35. A car of pickled skins sold this week at \$7.00 per doz., straight run of packer production, or 25c advance over previous sale; offerings at \$7.00 reported in another quarter. There has been trading in lamb pelts by one or two mid-western packers recently with no details disclosed but it was intimated price was better than \$2.20@2.25 per cwt. live weight basis with western spring lambs included. Other sources quote northern native lambs around \$2.00 top per cwt. live weight basis. Outside small packer lamb pelts are reported moving at \$1.50 to \$1.65 each, on a per piece basis, top for choice lots.

New York

PACKER HIDES.—One packer early this week moved July butt branded steers at 15c; native steers are wanted at 15c, while Colorados are offered at the same figure. A Jersey City packer is sold to end of July, while there is a possibility of quiet trading elsewhere.

CALFSKINS.—Packers have sold their full production of calfskins recently at ceiling prices; buttermilks, on which ceiling prices were not set, brought 25@30c less. Collectors are thought to be moving skins quietly as accumulated at full ceiling prices, or 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 5-7's are quotable at \$1.80, 7-9's at \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, 17 lb. up \$4.60.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Aug. 4.—Sept. 14.55; Dec. 14.45; Mar. 14.44 b; June 14.44 n; 7 lots; unchanged to 12 lower.

Tuesday, Aug. 5.—Sept. 14.52@14.53; Dec. 14.52@14.53; Mar. 14.46 b; June 14.46 n; 13 lots; 3 lower to 7 higher.

Wednesday, Aug. 6.—Sept. 14.55@14.57; Dec. 14.55@14.57; Mar. 14.53 n; June 14.58 n; 8 lots; 3@12 higher.

Thursday, Aug. 7.—Sept. 14.50@14.60; Dec. 14.52@14.65; Mar. 14.56@14.69; June 14.58 n; 4 lots; 5 lower to 3 higher.

Friday, Aug. 8.—Sept. 14.50@14.56; Dec. 14.54@14.59; Mar. 14.56@14.63; June 14.58 n; 18 lots.

CHICAGO COTTON OIL

Closing Prices

Monday, Aug. 4.—Sept. 11.90 n; Oct. 11.65 b; Dec. 11.60 b; Jan. 11.65 ax; cash 12.00 n.

Tuesday, Aug. 5.—Sept. 11.80; Oct. 11.55; Dec. 11.50; Jan. 11.50; all n; cash 12.10 n.

Wednesday, Aug. 6.—Sept. 11.85; Oct. 11.65; Dec. 11.60; Jan. 11.57; all b; cash 12.10 n.

Thursday, Aug. 7.—Sept. 11.95; Oct. 11.72; Dec. 11.70; Jan. 11.72; all b; cash 12.30 n.

Friday, Aug. 8.—Sept. 12.07; Oct. 11.80; Dec. 11.80; Jan. 11.82; all n; cash 12.37 n.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard closed steady after rallying from new lows, as local covering developed on cotton market upturn. Chicago hog market was active and 10c higher on lighter hogs; top was \$11.70, with average price, \$10.70. The provision market continued in a firm to strong position, strengthened by government purchases of pork and lard.

Cottonseed Oil

Valley and Southeast crude were quoted at 10%@11c nominal; Texas, common points, 10%@11c nominal; Dallas, 10% nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 12.03@12.15; Oct. 11.83@11.84; Dec. 11.82@11.80 sales; Jan. 11.81@11.80 sales; Mar. 11.83@11.85; 116 lots.

MEATS FOR SMOKING

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's pork plant handbook.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended August 8, 1941:

PACKER HIDES			
Week ended	Prev.	Cor.	week,
Aug. 8	week	Aug. 8	1940
Hvy. nat. stra.	@15	@15	10%
Hvy. Tex. stra.	@15	@15	8%
Hvy. butt brnd'd stra.	@15	@15	9%
Hvy. Col. stra.	@15	@14½	8%
Ex-light Tex. stra.	@15	@15	10%
Brnd'd cows.	@15	@15	9%
Hvy. nat. cows.	@15	@15	10%
Lt. nat. cows.	@15	@15	10%@10%
Nat. bulls.	@12½	@12½	7%
Brnd'd bulls.	@12½	@12½	6%
Calfskins.	23½@24	23½@27	17@23
Kips, nat.	@20	@20	19
Kips, ov-wt.	@20	@20	16%
Kips, brnd'd.	@20	@20	16%
Slunks, reg.	@1.15	1.15@1.25	85
Slunks, hrs.	@65	@65	45

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	14½@14½	14½@14½	9	9%
Branded...	13½@14½	13½@14½	8½	9%
Nat. bulls...	10½@11	10½@11	6½	7%
Brnd'd bulls...	10½@10½	10½@10½	6	6%
Calfskins...	20½@22	20½@23	14	18%
Kips...	@20	@20	16½@17	
Slunks, reg...	95	@1.00n	95@1.00n	75
Slunks, hrs...	@55n	@55n	@40	

COUNTRY HIDES

Hvy. steers...	10%@11	10%@11	6	
Hvy. cows...	@11	@11	6	
Buffs...	@13½	13½@13½	8	8½
Extremes...	14½@14½	14½@14½	10	10½
Bulls...	7½@7½	7½@7½	4½@4½	
Calfskins...	@17½	@17½	12@12½	
Kipskins...	15½@16	15½@16	11½@12	
Horsehides...	5.75@6.60	5.75@6.60	4.25@5.10	

SHEEPSKINS

Pkr. shearlgs...	1.75@1.80	1.75	1.30@1.35	
Dry pelts...	24@25	24	24½@24½	18@19

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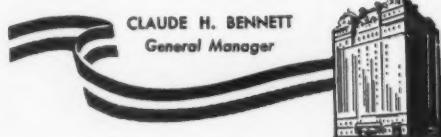
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CLAUDE H. BENNETT
General Manager

Meat and U. S. Defense

(Continued from page 12.)

we have to assume the major part of the burden of feeding Great Britain and other countries fighting aggression, then we may find our operating conditions much different from what they now are. But even if the task imposes restrictions on the supplying of various foods, it will be our duty, of course, to cooperate."

The meat packing industry will be equal to the challenge, stated Mr. Jones: "In these days of priorities, lack of some vital materials and transfer from non-defense to defense production, we are in an industry that has full facilities and has long been prepared to meet the defense needs of America. The meat packing industry has the organization and equipment to process and distribute efficiently all the livestock and dairy and poultry products that the farmer sends to market.

"Particularly in the situation we are now facing, it will be necessary for the meat packers to search out and eliminate any waste which may still exist. . . . Perhaps in the years to come we shall be forced to ship our beef after it has been boned out. This is already being done at the request of the army, and . . . results in a saving of 30 per cent in weight and 60 per cent in bulk. If the transportation problem of priorities becomes acute, this boning out of beef at the plant may be the solution."

Mr. Jones pointed out that expanding payrolls offer new opportunities in meat merchandising, and that the meat industry must meet its obligation of providing sufficient quantities of meat for both civilian and military requirements.

"On the whole," he said, "the outlook for the meat industry, if the situation is handled intelligently, is a good deal better than that for many other lines that, in their normal operations, are not a vital part of the defense program. It may well be, in fact, that we shall be able to carry on a large volume of business with but little disturbance. To do this without affecting the defense program adversely will require the intelligent cooperation of our entire industry, of agriculture, and of the government, particularly as transportation priorities and other artificial restrictions are imposed by the government."

ARGENTINE CANNED BEEF

Imports of Argentine canned beef into the United States in 1940, according to U. S. import statistics, amounted to 30 million lbs., a decrease of 14 per cent compared with 1939. Imports from Argentina in the first five months of 1941 amounted to 22 million lbs., and were 22 per cent larger than in the same period a year earlier. Although the proportion of Argentine canned beef shipped to the United States is small in comparison with total beef shipments from that country, Argentina leads as a supplier of foreign canned beef.

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LIVESTOCK MARKETS

Weekly Review

Packers Spend Much More For Livestock

PACKERS operating under federal inspection spent \$177 million for livestock during June, 1941, the largest outlay made for meat animals since June 1929. The total was 48 per cent above June, 1940, an increase of \$58 million, and was 40 per cent above the June five-year average. This amount represented an increase of \$111 million over June, 1932, when expenditures amounted to only \$66,089,000.

In spite of the increase in packer expenditures during June, they obtained only 2 per cent, or 37 million lbs., more raw material (total live weight of animals) than in June a year ago. Their outlay purchased 7 per cent fewer meat animals; total June slaughter was 6,021,000 head compared with 6,439,000 head in June, 1940.

Packers paid out 37 per cent more in dollars for 18 per cent more cattle in June than a year ago. Compared with June, 1940, 22 per cent more money was spent for 1 per cent more calves; 73 per cent more money was paid out for 14 per cent fewer hogs, and 16 per cent more money spent for the same number of sheep, as during June a year ago.

Average price of hogs for June was 97 per cent higher than in June, 1940, being \$9.69 compared with \$4.93 in June, 1940. Compared with last year, average cost of cattle was 14 per cent higher in June; cost of calves was up 19 per cent and the average sheep price was 11 per cent higher.

The average live weights for all meat animals were greater in June than a year earlier, showing the result of more intensive feeding. Average live weight of cattle was 24.92 lbs. above June, 1940; average live weight of steers was 34.76

lbs. above a year earlier; calves were 3.02 lbs. heavier; hogs, 6.28 lbs. heavier, and average weight of sheep and lambs was 3.35 lbs. heavier.

Total packer expenditures for meat animals during the first six months of 1941 were \$1,009,741,000 compared with \$756,216,000 during 1940, an increase of 34 per cent. This sum purchased 11,593,293,000 lbs. live weight of animals against 11,391,332,000 lbs. in 1940, a 2 per cent increase. During the six months packers obtained 821,000 fewer meat animals than in 1940, purchasing 39,732,000 head in 1941 and 40,553,000 head in 1940.

Livestock expenditures by packers during June, 1941, and 1940 were as follows:

	June, 1941	May, 1941	June, 1940
Cattle	\$76,856,000	\$78,453,000	\$56,124,000
Calves	8,286,000	9,243,000	6,773,000
Hogs	80,027,000	85,089,000	46,229,000
Sheep	11,557,000	13,064,000	9,965,000
Total	\$176,807,000	\$185,849,000	\$119,091,000

Total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during June, 1941, with comparisons:

	June, 1941	May, 1941	June, 1940
Cattle	833,765,000	870,732,000	691,179,000
Calves	82,499,000	90,194,000	80,629,000
Hogs	825,873,000	962,548,000	937,709,000
Sheep	113,307,000	135,235,000	108,668,000
Total	1,855,444,000	2,058,689,000	1,818,137,000

Total dressed weight of meat and lard produced under federal inspection during June, with comparisons:

	June, 1941	May, 1941	June, 1940
Beef	465,660,000	486,719,000	384,747,000
Veal	46,452,000	51,823,000	45,104,000
Port and lard	623,078,000	723,277,000	604,535,000
Lamb and mutton	54,458,000	64,752,000	52,245,000
Total	1,189,647,000	1,326,571,000	1,176,631,000

Average dressed weights of cattle, calves, hogs and sheep were also greater in June than a year earlier. Average

dressed weight of animals purchased by inspected packers during June:

	June, 1941	May, 1941	June, 1940
Cattle	539.74	539.11	524.15
Calves	105.85	103.67	108.46
Hogs	187.32	180.27	179.14
Sheep	39.62	41.83	38.00

RECEIPTS AT 12 MARKETS

Receipts of salable cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indianapolis, Kansas City, East St. Louis, Omaha, St. Joseph, St. Paul and Sioux City, during July:

	Salable Livestock	July, 1941	June, 1941	July, 1940
Cattle	721,504	697,512	724,399	
Calves	147,893	145,857	177,265	
Hogs	1,063,812	1,157,892	1,206,657	
Sheep	670,743	654,281	678,006	

During June and July of the summer season, receipts of cattle totaled 1,417,016 head, compared with 1,299,719 head a year ago. Receipts of hogs during ten months of the crop year (October through July) totaled 13,877,443 head, compared with 14,344,912 head a year earlier. Receipts of hogs from May through July of the summer season totaled 3,464,531 head, compared to 4,009,729 head last year.

ST. LOUIS HOGS IN JULY

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for July, 1941, with comparisons, reported by H. L. Sparks & Co., were:

	July, 1941	July, 1940
Total receipts	204,338	219,254
Average weight, lbs.	222	225
Top prices:		
Highest	\$11.80	\$7.00
Lowest	10.50	5.85
Average cost	11.07	6.17



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 2, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,660 hogs; Swift & Company, 688 hogs; Wilson & Co., 5,796 hogs; Western Packing Co., Inc., 1,546 hogs; Agar Packing Co., 5,985 hogs; shippers, 6,167 hogs; others, 21,481 hogs.

Total: 30,115 cattle; 3,081 calves; 43,293 hogs; 8,340 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,711	558	3,800	3,624
Cudahy Pkg. Co.	1,604	407	1,724	1,539
Swift & Company	2,160	760	2,253	3,103
Wilson & Co.	2,343	799	1,997	3,295
Ind. Pkg. Co.	...	350
Meyer Kornblum	965
Others	8,606	107	2,040	1,675
Total	18,500	2,631	11,673	13,236

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,082	4,302	2,222	...
Cudahy Pkg. Co.	3,356	3,083	2,977	...
Swift & Company	3,392	2,510	2,474	...
Wilson & Co.	1,828	2,225	2,100	...
Others	...	6,612
Cattle and calves: Eagle Pkg. Co., 4; Grt. Omaha Pkg. Co., 103; Geo. Hoffman, 42; Lewis Pkg. Co., 480; Nebr. Beef Co., 365; Omaha Pkg. Co., 190; John Roth, 70; So. Omaha Pkg. Co., 547; Lincoln Pkg. Co., 186.				
Total	15,742	cattle and calves; 18,732 hogs; 9,773 sheep.		

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,080	1,824	6,491	9,552
Swift & Company	3,696	3,151	4,833	8,773
Hunter Pkg. Co.	1,399	87	7,313	1,091
Hill Pkg. Co.	...	1,571
Krey Pkg. Co.	...	1,652
Laclede Pkg. Co.	...	2,133
Sleifert Pkg. Co.	6,502	1,669	16,301	4,095
Shippers	1,364	183	1,650	1,541
Total	16,331	6,884	42,868	25,052

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,204	401	6,860	6,995
Armour and Company	2,340	417	6,159	3,228
Others	1,123	44	1,490	...
Total	5,676	802	14,480	10,223

Not including 788 cattle bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,174	39	4,157	1,916
Armour and Company	3,166	38	4,183	1,182
Swift & Company	2,622	33	2,650	1,762
Shippers	3,406	11	4,497	4,484
Others	219	16	13	...
Total	13,587	137	15,458	9,344

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,237	1,223	2,034	1,391
Wilson & Co.	2,845	1,189	2,000	1,162
Others	206	29	1,141	...
Total	6,288	2,391	5,184	2,553

Not including 70 cattle and 1,067 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,824	608	3,720	2,181
Wichita D. B. Co.	14
Dunn-Osterberg	181	...	471	...
Fred W. Dold	152	...	160	...
Sunflower Pkg. Co.	19
Pioneer Cattle Co.	25
Excel Pkg. Co.	315
Others	3,202	...	387	485
Total	5,682	608	4,828	2,666

Not including 127 cattle, 523 calves, 1,538 hogs and 214 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,053	96	1,137	3,540
Swift & Company	1,328	201	1,516	5,464
Cudahy Pkg. Co.	886	45	1,308	2,507
Others	1,410	179	1,376	6,157
Total	4,696	521	5,337	17,668

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,242	1,504	2,580	3,566
Swift & Company	3,202	1,066	1,245	4,047
Blue Bonnet Pkg. Co.	246	75	1,112	2
City Pkg. Co.	212	1	605	...
Rosenthal Pkg. Co.	35	9	8	...
Total	7,155	2,655	5,530	7,615

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,577	1,482	8,727	5,396
Cudahy Pkg. Co.	1,063	1,242	...	1,040
Rifkin & Son	782	10
Swift & Company	4,123	2,175	14,339	9,462
Others	4,071	1,155	7,511	3,747
Total	12,616	6,064	30,577	19,645

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,686	1,166	11,795	3,006
Armour and Company	707	435	2,122	...
Hilgemeyer Bros.	8	...	900	...
Stumpf Bros.	132	35	400	...
Stark & Wetzel	58	50	294	66
Wabnitz and Deters	27	18
Mass Hartman Co.	1,584	813	12,689	1,756
Others	1,095	186	158	1,247
Total	5,297	2,703	25,362	6,075

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	26	373	...
E. Kahn's Sons Co.	258	128	7,830	3,527
Lohrey Packing Co.	2	...	228	...
H. H. Meyer Pkg. Co.	23	...	2,036	...
J. Schlachter	104	179	...	64
J. & F. Schroth P. Co.	24	...	2,192	...
J. F. Stegner Co.	338	458	...	23
Shippers	203	...	1,556	3,539
Others	1,444	705	511	479
Total	2,296	1,496	18,863	8,005

Not including 774 cattle, 7 calves, 5,857 hogs and 660 sheep bought direct.

RECAPITULATION†

CATTLE

Week ended	Cor.
Aug. 2	week, 1940

Chicago	30,115	36,884	21,810
Kansas City	18,509	19,086	12,780
Omaha*	15,742	18,454	12,768
East St. Louis	16,331	17,066	16,654
St. Joseph	5,676	7,369	3,300
Sioux City	13,587	17,350	8,086
Oklahoma City	6,288	6,828	3,166
Wichita	5,682	5,451	1,695
Denver	4,596	4,544	3,401
St. Paul	4,071	14,766	9,525
Milwaukee	5,297	5,871	4,496
Indianapolis	18,863	2,525	2,207
Cincinnati	7,155	7,900	3,652
Ft. Worth

Total 147,012 166,964 105,990

HOGS

Chicago	43,293	52,434	52,928
Kansas City	11,673	9,541	11,865
Omaha*	18,732	17,058	26,455
East St. Louis	42,868	44,191	43,355
St. Joseph	14,489	13,681	14,419
Sioux City	15,458	21,994	17,148
Oklahoma City	5,184	5,074	4,771
Wichita	4,828	4,519	4,553
Denver	5,337	4,980	5,111
St. Paul	30,577	19,437	23,715
Milwaukee	...	4,517	5,323
Indianapolis	28,362	30,936	32,277
Cincinnati	13,963	12,948	15,439
Ft. Worth	5,530	3,674	4,788
Total	240,194	244,984	262,147

SHEEP

Chicago	8,340	7,018	15,835
Kansas City	13,236	16,251	9,852
Omaha*	18,732	10,419	13,160
East St. Louis	25,052	25,317	17,306
St. Joseph	10,156	12,663	6,021
Sioux City	9,344	5,981	6,539
Oklahoma City	2,553	4,117	1,960
Wichita	2,666	4,559	3,045
Denver	17,668	17,194	22,497
St. Paul	19,645	7,418	10,513
Milwaukee	...	1,143	880
Indianapolis	6,075	5,570	5,203
Cincinnati	8,065	9,161	6,128
Ft. Worth	7,615	14,764	3,846
Total	149,154	141,635	119,448

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., July 28	10,744	981	13,074	8,286
Tues., July 29	6,850	816	13,760	8,501
Wed., July 30	9,451	851	11,085	6,770
Thurs., July 31	3,159	732	12,770	4,677
Fri., Aug. 1	767	285	7,401	2,586
Sat., Aug. 2	100	400	2,200	3,500
Total this week	31,142	3,057	60,339	34,941
Prev. week	42,388	4,839	66,098	48,573
Year ago	23,286	3,854	72,790	24,286
Two years ago	32,917	5,557	66,514	38,082

*Including 741 cattle, 503 calves, 15,154 hogs and 23,958 sheep direct to packers.

†All receipts include directs.

AUGUST AND YEAR RECEIPTS

—August —Year

	1941	1940	1941	1940
Cattle	867	4,071	11,085	5,225
Calves	685	1,247	130,975	155,525
Hogs	9,601	28,163	2,697,888	8,152,964
Sheep	6,095	10,044	1,273,220	1,821,188

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 2, 1941	\$11.50	\$10.65	\$4.00	\$10.40
Previous week	10.60	8.85	4.25	11.35
1940	9.60	5.80	2.75	8.20
1939	9.15	5.60	3.00	8.70
1938	23,461	56,808	33,555	48,613
1937	25,147	57,069	45,890	48,613
1936	28,551	53,090	33,090	48,613

HOG RECEIPTS, WEIGHTS AND PRICES

—Av. 1936-40

No.	Wt.	—Prices—	
Rec'd	lbs.	Top Av.	
60,300	280	\$11.70	\$10.65
66,098	283	11.90	10.85
65,182	267	6.65	5.50
66,514	281	6.85	5.00
64,892	276	10.00	8.15
39,694	276	13.75	12.50

*Receipts and average weight for week ending Aug. 2, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hogs slaughtered at Chicago under federal inspection for week ending August 1:

	Aug. 1	Aug. 7
Week ending Aug. 1	59,215	66,471
Previous week	52,782	52,782
1940	52,782	52,782
1939	56,514	281
1938	64,892	276
1937	39,694	276
1936	50,161	269

†Week ended Aug. 7, 1941, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 7:

	Week ended	Prev. week
Packers' purchases	41,835	37,228
Shippers' purchases	5,457	3,937
Total	47,292	45,533

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended July 31:

	Cattle	Calves	Hogs
Week ended July 31	1,619	182	3,266
Last week	1,560	300	

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 2, 1941:

Week ended	Prev. week	Cor. 1940
Aug. 2	Aug. 5	Aug. 2
CATTLE		
Chicago	24,069	29,141
Kansas City	21,140	21,900
Omaha	16,289	20,210
East St. Louis	10,658	11,270
St. Joseph	6,813	6,705
Sioux City	9,502	11,222
Wichita	6,940	6,830
Fort Worth	9,810	9,703
Philadelphia	1,960	2,074
Indianapolis	1,901	2,056
New York & Jersey City	7,119	9,095
Oklahoma City	8,749	9,375
Cincinnati	3,158	3,202
Denver	4,552	3,926
St. Paul	12,217	14,748
Milwaukee	2,824	2,461
Total	144,817	164,487
*Cattle and calves. ^a Not including directs.		
HOGS		
Chicago	59,215	66,471
Kansas City	26,608	22,321
Omaha	22,956	19,994
East St. Louis	43,212	38,812
St. Joseph	13,074	13,023
Sioux City	17,092	19,187
Wichita	6,366	5,789
Fort Worth	5,530	3,674
Philadelphia	12,348	14,590
Indianapolis	12,255	12,583
New York & Jersey City	22,642	25,560
Oklahoma City	6,251	6,991
Cincinnati	8,104	12,674
Denver	5,228	4,989
St. Paul	28,066	19,437
Milwaukee	4,501	5,282
Total	283,937	290,542
*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.		
SHEEP		
Chicago	7,271	5,667
Kansas City	13,236	16,231
Omaha	20,077	10,419
East St. Louis	18,066	25,777
Sioux City	9,223	6,628
Wichita	5,377	5,981
Fort Worth	2,880	4,559
Philadelphia	4,447	3,515
Indianapolis	3,068	4,194
New York & Jersey City	42,948	54,372
Oklahoma City	2,553	4,117
Cincinnati	5,186	7,531
Denver	6,912	17,194
St. Paul	15,898	7,418
Milwaukee	...	1,145
Total	165,887	195,165
*Not including directs.		

—Prices—	Top	Avg.
\$4.00	\$10.40	
4.25	11.85	
2.75	8.20	
3.00	8.70	
3.00	8.00	
4.60	11.10	
2.75	10.20	
\$3.20	\$9.35	
ACKERS		
ogs Sheep		
345	33,085	
272	39,594	
909	18,711	
808	26,555	
660	45,260	
080	48,613	
ED PRICES		
Total	165,887	195,165
*Not including directs.		

LIVESTOCK	Sheep Lambs	Total
\$4.00	\$10.40	
4.25	11.85	
2.75	8.20	
3.00	8.70	
3.00	8.00	
4.60	11.10	
2.75	10.20	
\$3.20	\$9.35	
ACKERS		
ogs Sheep		
345	33,085	
272	39,594	
909	18,711	
808	26,555	
660	45,260	
080	48,613	
ED PRICES		
Total	165,887	195,165
*Not including directs.		

PRICES	Top	Avg.
\$11.70	\$10.65	
11.70	10.85	
6.65	5.80	
6.65	6.40	
10.00	8.15	
13.75	12.20	
11.25	8.85	
39.70	\$8.30	
week ending		

TERNS	Week ending
federal inspection	
59,215	
68,471	
52,782	
74,304	
ASSES	
chicago packers	
August 7:	
ended	Prev. week
7	7
335	37,226
457	6,507
292	48,533
CEIPTS	
reported by	
Service, at	
plants located	
in cities, Thom-	
sothan, Ala.;	
for the week	
Calves Hogs	
182 3,266	
300 3,658	
298 2,196	

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during June, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	June, 1941	May, 1941	June, 1940
	Percent	Percent	Percent
Cattle—			
Stockyards	75.04	76.58	73.38
Other	24.96	23.42	26.62
Calves—			
Stockyards	59.04	59.35	59.83
Other	40.96	40.65	40.17
Hogs—			
Stockyards	46.28	47.92	47.81
Other	53.72	52.08	52.19
Sheep and Lambs—			
Stockyards	67.38	62.66	68.58
Other	32.62	37.34	31.42

TROUBLE WITH SOFT LARD

Some packers have trouble in hot weather with soft lard. "PORK PACKING," The National Provisioner's pork plant book, tells how to avoid this difficulty. Write for information.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending August 2, 1941	10,376	3,091
	Week previous	10,088	2,618
	Same week year ago	9,608	2,288
BULLS, carcass	Week ending August 2, 1941	526	891
	Week previous	591	1,142
	Same week year ago	1,061	920
VEAL, carcass	Week ending August 2, 1941	497	983
	Week previous	444	1,030
	Same week year ago	423	815
MUTTON, carcass	Week ending August 2, 1941	12,717	1,000
	Week previous	8,690	881
	Same week year ago	12,491	1,207
PORK cuts, lbs.	Week ending August 2, 1941	1,876,018	308,602
	Week previous	1,965,930	299,140
	Same week year ago	1,345,274	237,159
BEEF cuts, lbs.	Week ending August 2, 1941	357,104	...
	Week previous	307,076	...
	Same week year ago	200,056	...
	LOCAL SLAUGHTERS		
	Week ending August 2, 1941	7,119	1,900
	Week previous	9,095	2,074
	Same week year ago	6,006	1,307
CATTLE, head	Week ending August 2, 1941	12,479	2,657
	Week previous	13,875	2,958
	Same week year ago	14,584	2,826
CALVES, head	Week ending August 2, 1941	22,642	12,343
	Week previous	25,560	14,390
	Same week year ago	27,230	12,446
SHEEP, head	Week ending August 2, 1941	42,948	4,447
	Week previous	54,372	8,515
	Same week year ago	45,867	2,672

Country dressed product at New York totaled 2,205 veal, no hogs and 15 lambs. Previous week, 2,241 veal, no hogs and 29 lambs, in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ending August 1, dropped to 436,275 head, from 441,019 the previous week, the second smallest total since September 1939, the smallest being exactly a year ago, when total kill was 432,869 head. Cattle and sheep slaughter were both above a year earlier.

Number of animals processed in 27 centers for week ended August 1:

Cattle 7,108 Calves 12,414 Hogs 21,050 Sheep 42,574

Ohio-Indiana Group 7,821 Cattle 4,510 Hogs 32,550 Sheep 11,814

Group 2 7,821 Cattle 4,510 Hogs 32,550 Sheep 11,814

Chicago 30,725 Cattle 4,890 Hogs 59,215 Sheep 52,538

St. Louis Area 12,982 Cattle 11,153 Hogs 43,212 Sheep 25,148

Kansas City 18,200 Cattle 4,981 Hogs 26,603 Sheep 18,439

Southwest Group 21,389 Cattle 7,407 Hogs 25,135 Sheep 26,894

Omaha 16,850 Cattle 1,734 Hogs 22,956 Sheep 25,942

Sioux City 10,578 Cattle 105 Hogs 17,092 Sheep 4,903

St. Paul-Wisc. Group 20,292 Cattle 14,309 Hogs 58,222 Sheep 16,975

Interior Iowa & So. Minn. 30,725 Cattle 4,890 Hogs 11,100 Sheep 34,790

Group 3 10,190 Cattle 4,096 Hogs 10,190 Sheep 34,790

Total 165,109 Cattle 67,119 Hogs 436,275 Sheep 263,418

Total prev. week 170,936 Cattle 69,147 Hogs 441,019 Sheep 291,473

Total last year 106,628 Cattle 69,020 Hogs 432,869 Sheep 216,992

^aIncludes New York City, Newark, and Jersey City. ^bIncludes Cincinnati and Cleveland, Ohio, and Indianapolis. ^cIncludes Elkhorn, Ill. ^dIncludes National Stockyards, East St. Louis, Ill., and St. Louis, Mo. ^eIncludes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ^fIncludes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ^gIncludes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	STEERS		
	Week ended	July 31	Last week
Toronto	\$9.25	\$9.35	\$9.00
Montreal	9.25	9.50	8.50
Winnipeg	9.50	9.50	8.00
Calgary	8.75	9.00	7.50
Edmonton	9.00	8.75	8.50
Prince Albert	8.25	8.75	6.75
Moos Jaw	8.25	8.00	6.50
Saskatoon	8.90	8.75	7.25
Regina	8.50	9.00	7.50
Vancouver	9.00	8.50	8.00

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

GOOD LAMBS

	GOOD LAMBS		
	Week ended	July 31	Last week
Toronto	\$13.75	\$14.00	\$10.50
Montreal	12.50	12.50	10.50
Winnipeg	11.75	12.75	8.00
Calgary	11.40	11.50	8.85
Edmonton	11.00	11.00	8.25
Prince Albert	11.25	10.50	7.50
Moos Jaw	11.00	10.50	8.00
Saskatoon	10.50	9.25	7.50
Regina	10.35	10.00	7.25
Vancouver	12.50	12.50	10.00

^aIncludes Cincinnati and Cleveland, Ohio, and Indianapolis. ^bIncludes Elkhorn, Ill. ^cIncludes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ^dIncludes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

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SAUSAGE FOREMAN 25 years' experience, can handle killing floor, cutting and curing, stitch or artery pumping. Guarantee results. Production now 40,000 lbs. per week. Now employed, desires change. South preferred. W-353, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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FOREMAN for Bouillon Cube Factory by Chicago Concern. Must be experienced. Give qualifications, salary expected. W-345, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

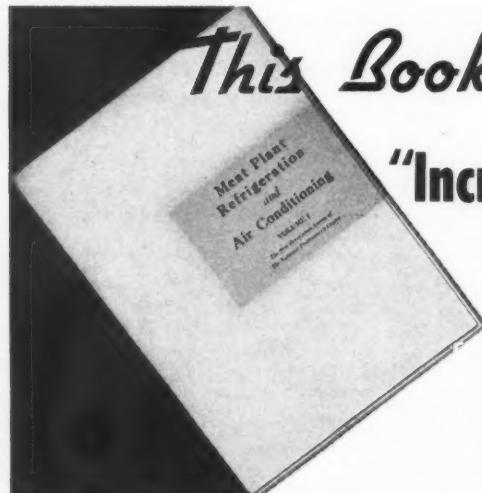
SALES MANAGER for small packing plant in Southeast. Give complete history of employment, training, experience and references in first letter. Only men of proven sales ability need apply. W-348, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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The National Provisioner—August 8, 1941

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



CONSULT US BEFORE
YOU BUY OR
SELL

Domestic and Foreign
Connections
Invited!

HYGRADE FOOD PRODUCTS CORP.

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HUNTER PACKING COMPANY East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 106 Gansevoort St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.

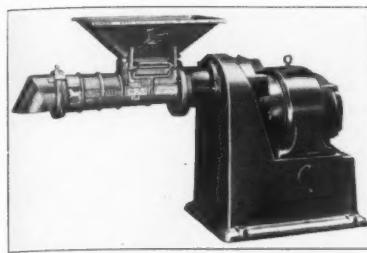


A. L. Thomas
Washington, D. C.
Local & Western Shippers
Pittsburgh, Pa.

HORMEL GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

“BOSS-EQUIP” YOUR SAUSAGE ROOM AND YOU CAN’T GO WRONG!

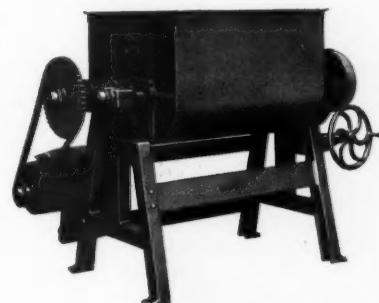


**“BOSS” Close-Coupled
Super Grinder**

Grinds meat as fast as
two men can feed it into
the hopper.

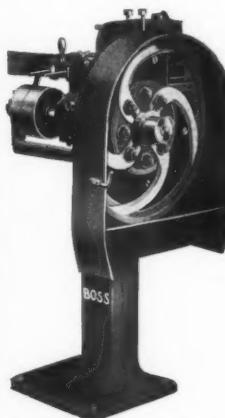
“BOSS” CUTTERS assure complete mincing of every meat particle, to increase your volume and improve your finished product.

Economical to operate and profit-bearing with every turn of the bowl.



“BOSS” Mixer

Slowly and thoroly mixes all ingredients of your sausage for palatable flavor.



**“BOSS” Cube Fat
Cutter**

Adds to the eye-appeal and delicate flavor of your specialties.

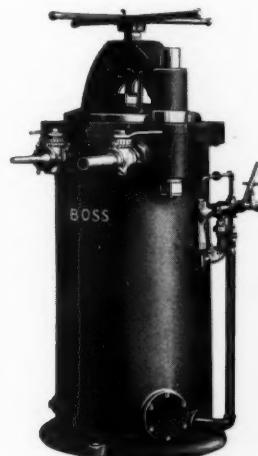


“BOSS” Silent Cutters

From the start to the finish of your operations, the dependability of your equipment is most important.

“BOSS” Machinery and Equipment give every assurance of uninterrupted operations, with results that definitely increase your profits.

They meet every requirement for



“BOSS” Stuffer

Safe and sure in operation. Easily kept in adjustment.

Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. “BOSS” Machines for Killing,
Sausage Making, Rendering*

Helen & Blade Sts. Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS:
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Elmwood Place Station
Cincinnati, Ohio

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Good Cold Meats Can Be Even Better

MADE WITH

Superclear

(A gelatin of the highest strength)

Jellied Tongue Pan Souse and all the others are even better to look at—to eat—to sell—when crystal-ly transparent *Superclear* adds sparkle to their appearance and builds up their sales appeal. People have learned, also, that good gelatin is in itself a food high in nutritive value and there's no more palatable way to get it than in good jellied meats.

Superclear is high in test as well as quality. It's economical to use.

(Example: For jellied tongue, the gelatin cost is approximately 4c per lb., when used at the ratio of 1 part of *Superclear* to 14 parts of water.)

We will send formulas for any jellied meats with a trial shipment.

Superclear

(A superior jellied meat gelatin)

Swift & Company

GELATIN DIVISION • CHICAGO, ILL.

GELATIN

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